

WINTER WARMER RECIPE

Roast Pork with Potatoes & Green Beans

SERVES: 6

PREPARATION: 15 minutes

COOKING: 30 minutes

Ingredients

- 3/4 cup Extra Virgin Olive Oil (divided)
- 3/4 cup Orange Juice
- 1/2 cup Lime Juice
- 1 cup Cilantro
- 1/4 cup Mint Leaves
- 6 Garlic (cloves)
- 2 tsps Cumin (ground)
- Sea Salt & Black Pepper (to taste)
- 1.8 kilograms Pork Shoulder, Boneless 10 Yellow Potato (medium, chopped) 10 cups Green Beans (trimmed)

Method

1. Add 2/3 of the olive oil, orange juice, lime juice, cilantro, mint, garlic, cumin, salt, and pepper to a food processor and blend until well combined. Transfer into an airtight storage bag or container along with the pork. Refrigerate overnight.
2. Before cooking, bring the marinade and pork to room temperature (about one hour). Preheat the oven to 425°F (200°C).
3. Place the marinated pork in a roasting pan and cook for 30 minutes, uncovered. Base with the juices..
4. Turn down the heat to 375°F (190°C) and cook for 1 1/2 to two hours, basting every half hour, or until the internal temperature reaches 160°F (70°C). Loosely cover in foil and let rest before slicing.
5. Meanwhile, add the potatoes and green beans to a parchment-lined baking sheet. Toss in the remaining oil and season with salt. Bake alongside the pork roast for 20 to 30 minutes or until fork-tender and browned.
6. Divide the sliced pork roast, potatoes, and green beans onto plates. Enjoy!

Variations

- Refrigerate in an airtight container for up to three days.
- One serving is approximately six ounces of roast pork, one medium potato, and one cup green beans.
- Can also serve with rice, quinoa, cauliflower rice, roasted vegetables or salad.

