

ROAST LOIN OF PORK

Italian Style

4 servings

1 tbsp	PASTENE Extra Virgin Olive Oil	15 mL
2 tbsp	PASTENE Pesto Basil Sauce	30 mL
2	garlic cloves, chopped	2
3 lb	pork loin, tied	1.4 kg
1	onion, finely chopped	1
1	celery stalk, finely chopped	1
1 tsp	parsley, finely chopped	5 mL
1 cup	beef stock, heated	250 mL
1½ cups	PASTENE Diced Ready Spiced Tomatoes	375 mL
2 tbsp	PASTENE Tomato Paste	30 mL
1 tsp	cornstarch	5 mL
2 tbsp	cold water	30 mL
	juice of ½ lemon	
	salt and pepper	

- Preheat oven to 400°F (200°C).
- Combine oil, pesto sauce, garlic, and lemon juice. Place pork loin in a roasting pan and brush with the pesto mixture. Roast in oven 20 minutes.
- Sprinkle meat with salt and pepper. Add onion, celery and parsley to roasting pan; cook another 35 minutes or until meat is cooked to taste.
- Remove pork loin from pan and reserve. Set roasting pan on stovetop over high heat. Pour in beef stock, tomatoes, and tomato paste. Season to taste with salt and pepper. Cook, stirring, for 6 minutes.
- Dissolve cornstarch in the water; stir into tomato sauce and cook another 2 minutes or until thickened. Serve sliced pork loin with sauce.

