

Pancetta Herb Pork Loin Roast with Broccolini and Cheesy Polenta

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Pancetta Herb Pork Loin Roast

6 cloves large garlic cloves, minced
2 T fresh rosemary, minced
1 T fresh thyme, minced
2 tsp salt
1 tsp freshly ground black pepper
1 T whole grain mustard
1 T Extra Virgin Olive Oil

1 cup dry white wine (I used an un-oaked Chardonnay)

6 oz thinly sliced pancetta
1 3.5-4lb boneless pork loin roast

Preheat oven to 400 degrees.

Combine the first 5 ingredients to make a paste, and rub all over the pork loin roast. Next, with the pork loin roast fat side up, arrange the pancetta rounds overlapping each other on top of the herby mixture until you've covered the entire thing.

Place pork loin roast on a rack in a roasting pan and let sit at room temperature for about 30 mins to let the flavors marinate and to let the pork come to temperature to ensure even cooking.

Pour the cup of dry white wine into the bottom of the roasting pan.

Roast the pork loin for about 1.25-1.5 hours or until center of the roast temps at 145 degrees in it's center with an instant read thermometer. (Exact cooking time varies based upon your oven and exact size of your roast, click here to see guide for cooking times.)

Note: Pancetta will get crispy and fall off as you slice your pork loin to serve, makes a delish topping! Also, the remaining pan drippings have amazing flavor- you can drizzle them over the top of your slices of pork when serving.

Cheesy Polenta

2 3/4 cup chicken broth
1 1/2 cup milk (whole is best)
2 cups water
1 garlic clove, minced
1 bay leaf
3/4 tsp salt
1 1/2 cup yellow cornmeal

1/2 cup freshly grated parmesan cheese
2 cups freshly grated fontina cheese

Butter a baking dish, liberally. Bring to a boil the chicken broth, milk, water, garlic, and bay leaf. Once boiling, remove bay leaf, turn down heat to medium low and gradually whisk in cornmeal, stirring in one direction, reduce heat to low and cook until cornmeal softens and mixture thickens, about 10 mins.

Remove from heat, stir in salt and pepper and cheeses (saving a little cheese for the top). Pour into the buttered baking dish and sprinkle the extra cheese on top.

Bake until polenta is heated through and golden brown, about 20-30 mins.

Roasted Broccolini

3 bunches broccolini, ends trimmed
1/2 lemon
Extra Virgin Olive Oil
Salt
Fresh ground pepper
3/4 cup chicken stock

About 15 minutes before your pork loin is finished cooking, toss the broccolini with the lemon juice, Extra Virgin Olive Oil and salt and pepper. Quickly pull pork loin roast out of the oven, pour chicken stock on bottom of the pan and place the broccolini directly in the the pan drippings to roast as your pork loin is finishing up.