

Bacon Wrapped Pork Loin Roast



INGREDIENTS

Pork loin, boneless
Thin sliced bacon
Mrs. Dash Original Blend
Olive oil

INSTRUCTIONS

1. Remove loin from package and pat dry with a paper towel. Drizzle on some olive oil and rub in (on both sides) then sprinkle on some Mrs. Dash and rub in.
2. Place bacon over top, side by side, then once loin is covered, drizzle with a little olive oil and Mrs. Dash over bacon and rub.
3. Place in baking dish and tuck bacon under loin. Place a pc. of foil on loosely and refrigerate overnight.
4. Remove from fridge 30-45 min before baking. Place in a 375° oven and bake for approx 35-45 min. Time will vary depending on size of loin. Cook till internal temp reaches at least 135°. I removed mine at 140°. Allow to cool for about 20 min before cutting.