

Stuffed Pork Loin

Serves 8

Introduction

Tender spinach, earthy mushrooms and sautéed shallots seamlessly blend as the stuffing to this delicious pork dish.

Choosing the Right Salt

Morton® Fine Himalayan Pink Salt stirs seamlessly into stuffing, really elevating flavor. Morton® Coarse Himalayan Pink Salt will add that mouthwatering pop of texture—and flavor—to round out this irresistible meal.

Ingredients

Filling:

- 1 tablespoon olive oil
- 1 large shallot, diced
- 4 cloves garlic, minced
- 4 cups mushrooms, sliced
- 5 cups fresh baby spinach
- 1 tablespoon fresh thyme, chopped
- 1/4 teaspoon Morton® Fine Himalayan Pink Salt
- 1/2 cup panko crumbs
- Kitchen twine

Pork:

- 3 pounds pork loin, trimmed all visible fat and silver skin
- 1/2 tablespoon olive oil, 1 tablespoon olive oil (divided use)
- 1 tablespoon fresh rosemary, chopped
- 1 tablespoon fresh oregano, chopped
- Black pepper to taste
- 1/4 teaspoon Morton® Coarse Himalayan Pink Salt

Pan Sauce:

- 1 tablespoon olive oil (if needed)
- 1 tablespoon all-purpose flour
- 2 cups homemade or low sodium chicken stock
- 1 teaspoon sherry vinegar (good quality)
- 1/2 tablespoon fresh thyme, chopped

Instructions

1. Preheat oven to 350 degrees.
2. In large pan, sauté shallot for 2-3 minutes until translucent. Add garlic and cook for 1-2 minutes more. Stir in mushrooms and thyme, and sauté until cooked through.
3. Remove from heat. Stir in spinach until wilted.
4. Add Morton® Fine Himalayan Pink Salt, black pepper and panko crumbs. Let filling cool to room temperature.
5. Place the pork on a cutting board with the cut side facing you. Cut along one of the long sides of the pork, 1/2 inch from the edge of the cylinder with your knife at a 90-degree angle to the cutting board. Do not cut all the way through- stop about 1/2 inch from the board.
6. Starting where the flap meets the cylinder, change the angle of the knife so that it is parallel to the cutting board (flat). Continue cutting in towards the cylinder following the same line, keeping your knife about ½ inch above the cutting board while making slow and shallow cuts. Continue with this cut while pulling the meat away from your knife with the opposite hand, like unrolling wrapping paper. When you are done you will wind up with a rectangle that is about 1/2 inch thick. Find the places that the meat feels too thick, make shallow slits in these spots and push open to flatten.
7. Spread the filling on the rectangle, leaving 1 inch of space on the left and right sides. Roll rectangle back up into a cylinder and tie with kitchen twine.
8. Rub 1/2 tablespoon olive oil over tied pork roast and sprinkle evenly with herbs and pepper.
9. In a large, oven safe sauté pan, heat 1 tablespoon olive oil over medium high flame. When pan is hot, sear pork roast on all sides except seam side. Remove pan from heat, arrange roast seam side down and place on the middle rack in oven. Cook for 45 minutes to one hour or until you reach an internal temperature of 145 degrees. Remove from oven. Let rest 10 to 15 minutes.
10. In same pan you roasted the pork in, remove all but 1 tablespoon of fat. Return to stove and heat over medium flame. Add flour and mix to work out any lumps. Add chicken stock, sherry vinegar, and thyme. Scrape all fond from bottom of pan and bring to boil while whisking. Reduce to 1 cup liquid.
11. Remove string from pork and slice into 8 portions. Season with 1/4 teaspoon Morton® Coarse Himalayan Pink Salt. Serve with sauce and enjoy.