

Roast Pork with Rhubarb Dandelion Glaze



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Ingredients

- 3 lbs pork loin
- 2 lb carrots
- 2 lb parsnips
- 2 Tbsp olive oil
- 1 ½ Tbsp lemon juice
- 6-7 sprigs fresh thyme
- Salt and Ground Pepper
- Rhubarb with Dandelion and Honey Jam



Directions

- Preheat oven to 375 degrees Fahrenheit and line two sheet trays with parchment paper.
- In bowl, combine thyme with 1 Tbsp each of salt and pepper.
- Pat dry pork loin, lightly brush with olive oil and then rub with Thyme seasoning.
- Heat 1 Tbsp of olive oil in a skillet on high heat and sear pork until golden on all sides. (3-4 minutes on each side.)
- Place pork on 1st sheet tray and onto oven's middle rack for 35 minutes until reaches internal temperature of 145 degrees Fahrenheit.
- Slice vegetables at an angle, toss with olive oil and season with salt and pepper.
- Lay vegetables on 2nd sheet tray and place on oven's bottom rack for 25-30 minutes.
- Combine Blake Hill's Rhubarb with Dandelion and Honey jam with lemon juice and glaze pork and vegetables with brush.
- Return both trays to oven for 5 minutes, then remove and let pork sit 7-10 minutes before slicing. Enjoy!