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# Porchetta-Style Pork Loin

*Publix.com*

Servings: 12

Preparation Time: 40 minutes

Start to Finish Time: 3 hours

**nonstick aluminum foil**

**plastic wrap**

**10 slices fresh pork belly**

**2 teaspoons fennel seeds**

**2 teaspoons ground coriander**

**1 teaspoon red pepper flakes**

**2 tablespoons fresh rosemary**

**8 cloves garlic**

**2 teaspoons cracked black pepper**

**3 tablespoons extra-virgin olive oil**

**1 tablespoon Kosher salt**

**1 (3 to 4 pound) boneless pork loin roast**

**24 dinner rolls**

**1 jar (12 ounce) sliced banana peppers**

**1 bag ( 4 to 5 ounce) arugula (or spinach)**

Preheat the oven to 325 degrees. Line a baking sheet with foil.

Place two (12 x 24-inch) sheets of plastic wrap on a work surface, overlapping horizontally. Lay the pork belly slices horizontally onto the plastic wrap (wash your hands). Cover the pork slices with two additional pieces of plastic wrap. Pound the pork to 1/4-inch thickness with a meat mallet. Remove the top sheets of plastic.

In a food processor bowl, place the fennel, coriander, pepper flakes, rosemary, garlic, pepper, oil and salt. Process into a smooth paste. Rub the garlic mixture all over the pork loin. Arrange the pork loin horizontally down the center of the pork slices. Using the plastic wrap, roll the slices over the pork loin to completely cover. Discard the plastic wrap. Place the wrapped pork roast on the baking sheet, seam-side down, tucking in any pork belly slices (wash your hands).

Place the baking sheet on the bottom rack of the oven. Bake for one hour or until 135 degrees.

Increase the oven to broil. Broil for 15 to 18 minutes more or until the belly slices are browned and the pork is 145 degrees.

Remove the roast from the oven. Let stand for 15 to 20 minutes to rest (the temperature will rise five to ten degrees during this time). Meanwhile, slice the rolls and toast them.

Slice the pork thinly. Serve on the rolls, topped with arugula and banana pepper slices.

## **Pork**

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*Per Serving (excluding unknown items): 329 Calories; 20g Fat (55.0% calories from fat); 7g Protein; 30g Carbohydrate; 2g Dietary Fiber; 18mg Cholesterol; 774mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 4 Fat.*