



SERVING SIZE: 8 | PREP TIME: 10 MINUTES | COOK TIME: 60 MINUTES

Agave Lime Roasted Pork

This pork brings a little extra zest to dinnertime with flavorful bursts of lime, chilies and agave nectar.

INGREDIENTS:

- 4 lb *Open Prairie*[®] Natural[®] Pork loin roast
- 2 poblano chilies, roasted and peeled
- 2 Anaheim (Hatch) chilies, roasted and peeled
- 1 c agave nectar
- Juice from 3 limes (about 1/3 cup)
- ¼ c olive oil
- 1 tsp sea salt
- 1 tsp minced garlic
- 2 Tbsp minced onion

DIRECTIONS:

1. Sear pork roast and place in shallow roasting pan on rack.
2. Roast chilies in oven at 400°F until skins turn mostly black, cool and put into plastic bag.
3. Mix together agave, lime juice, olive oil, salt, garlic and onion. Pour over roast leaving as much on top as possible.
4. Roast in 350°F oven for approximately 1 hour and 20 minutes or until thermometer reads 145°F.
5. While the pork is cooking, remove chilies from plastic bag and peel skin off. Discard seeds and chop coarsely.
6. When roast reaches an internal temperature of 145°F, remove from oven and let rest for 10 minutes. While resting, pour the juices and glaze from roasting pan into small saucepan and add chilies. Simmer for 10 minutes and serve with sliced pork as au jus.

PAIRINGS:

- This dish pairs well with a rich chardonnay with good acidity or a lightly oaken zinfandel. A light hybrid beer such as a honey or cream ale will go nicely with the sweet lime glaze and roasted pork.

SERVINGS: 1 | CALORIES: 529 | TOTAL FAT: 28.1g | SODIUM: 366mg | TOTAL CARBOHYDRATE: 2g | PROTEIN: 64.9g

*Minimally processed. No artificial ingredients.
®/™/© 2021 Tyson Foods, Inc.