

Arista alla Fiorentina

Arista alla Fiorentina (aka Florentine Pork Roast) is where easy meets elegant. This succulent pork roast's beauty lies in its simplicity emphasizing the fact that good ingredients cooked well will always impress.

PREP TIME: 10 minutes **TOTAL TIME:** 70 minutes **SERVINGS:** 6

INGREDIENTS

- 1 (2-pound) boneless center-cut pork loin roast
- 3 cloves garlic, minced
- 3 Tablespoons **ShopRite** dried rosemary
- 2 Tablespoons **Filippo Berio** Extra Virgin Olive Oil
- Salt and pepper to taste
- Cooking string

DIRECTIONS

1. Traditional Arista alla Fiorentina is cooked on a spit, but if this is not an option, then roasting in the oven works well. Preheat oven to 350 degrees F.
2. Prepare the herb rub by combining rosemary, minced garlic, and salt in a small bowl.
3. Open up the pork roast so that the center is facing up. Spread the marinade in a thin layer on the center of the pork roast. Sprinkle with salt and pepper. Drizzle one tablespoon of olive oil over herbs.
4. Roll up the pork roast and tie cooking string around the roast to keep the roast from unrolling. Coat the outer surface of the pork roast with olive oil and sprinkle with salt and pepper.
5. Cook roast for approximately 60 minutes until no longer pink in center or reached an internal temperature of 145 degrees F. Temperature range for medium rare pork is 145 to 150 degrees F and medium is 150-155 degrees F. Let roast rest 10 minutes before slicing.

Nutrition Information (1 serving): Calories 165, Total Fat 6 grams, Saturated Fat 2 grams, Cholesterol 66 milligrams, Sodium 38 milligrams, Carbohydrates 0 grams, Sugar 0 grams, Fiber 0 grams, Protein 25.5 grams