

# Easy Pork Loin Roast

## Ingredients

1 (3-4 lb) pork loin roast  
2 tbsp olive oil  
4 garlic cloves, minced  
1 tbsp rosemary (fresh or dried)  
1 tbsp thyme (fresh or dried)  
1 tsp salt, 1/2 tsp pepper, 1 tsp onion powder  
1/2 cup white wine or chicken broth

## Directions

Preheat oven to 375°F (190°C).

Mix olive oil, garlic, rosemary, thyme, salt, pepper, and onion powder. Rub on the pork loin.

Heat oil in a skillet over medium-high heat. Sear pork on all sides (2-3 minutes each).

Add wine (or broth) to the skillet, then transfer to the oven. Roast for 60-75 minutes, until internal temp reaches 145°F (63°C).

Let the pork rest for 10-15 minutes before slicing and serving with pan juices.