



Mustard Crusted Pork and Vegetables

Pork Ingredients:

3 pound pork loin
1 cup of bread crumbs
1/3 cup of grainy mustard
3 tablespoons of chopped fresh rosemary
2 tablespoons of Kosher salt
1 tablespoon of cracked black pepper
3 tablespoon of olive oil

Vegetable Ingredients:

3 golden beets cut into wedges
1 small celeriac root cut into wedges
1 cup of peeled pearl onions
4 cups of fingerling potatoes
2 peeled and sliced carrots
2 peeled and sliced parsnips
3 tablespoons of olive oil
3 ounces of softened unsalted butter
3 tablespoons of honey
1 tablespoon of fresh thyme leaves
Kosher salt and fresh cracked pepper to taste

Makes 4 to 6 servings

Preparation:

1. In a bowl mix together bread crumbs, mustard, rosemary, salt, and pepper and olive oil until completely combined.
2. Place the pork loin in the center of a sheet pan lined with parchment paper and evenly spread the breadcrumb mixture all over the pork until it is covered and has formed a crust.
3. In a separate bowl add in the beets, celeriac root, onions, potatoes, carrots, parsnips, olive oil, kosher salt and cracked pepper and toss.
4. Once they are coated, add the vegetables around the pork loin.
5. Roast in the oven on 375° for 2 hours or until the crust is brown and the pork is cooked through.
6. In a separate bowl whisk together butter, honey, salt and pepper.
7. Once the vegetables and pork are done cooking, remove from the oven and let the pork rest for 2 to 4 minutes before slicing.
8. Add the vegetables to a large bowl and toss with butter and fresh thyme and serve alongside the sliced pork.