

Catalan-Style Pork Loin

This Catalan-style pork loin is an easy and delicious dish suitable to enjoy in family lunches or dinners.



Main Dish

Catalan

35 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- Ingredients for 1 person:
- 1 pork loin
- 2 garlic cloves
- 1 teaspoon of cumin
- 1/2 teaspoon of oregano
- 1/2 teaspoon of thyme
- 1/2 teaspoon of salt
- 1/2 teaspoon of freshly ground black pepper
- 1 tablespoon of olive oil
- 1/3 cup of white wine

Steps

- 1 Preheat the oven to 350F.
- 2 Rub the pork loin with garlic cloves, cumin, oregano, thyme, salt, and black pepper.
- 3 Heat the olive oil in skillet over medium-high heat and brown the pork loin.
- 4 Add the white wine and bring to boil.
- 5 Transfer the pork loin to an oven-safe dish and cover with the wine sauce.
- 6 Bake the pork loin in the oven for 30 minutes.
- 7 Serve and enjoy!