

Pork Loin with Spinach, Almond and Pancetta Stuffing



0 kcal

Serving 10

45 Mins

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★★★★★ (0)

Calories 0 kcal

Protein Serves 2.50

Carbohydrate 2 grams

Cholesterol 0 milligrams

Fat 0 grams

Fiber 0 grams

Protein 0 grams

Ingredients

180 g Almond Meal

35 g Almonds (roasted and chopped)

90 g Baby Spinach

150 g Brown Onions (chopped coarsely)

1 clove Garlic (crushed)

2 tbsp Olive Oil

90 g Pancetta (chopped coarsely)

1.40 kg Pork Loin (boned)

1 whole Ultra Lite Chicken Sachet (mixed in 1/2 cup water)

Instructions

1. Pre heat oven to 220C.
2. Add half the oil to fry pan and lightly toast almond meal on low heat. Remove from pan and put aside.
3. Heat remaining oil in fry pan and cook garlic, onion and pancetta, stirring, until onion browns lightly. Stir in spinach and remove from heat.
4. Gently stir in almond meal, nuts and stock (chicken sachet).
5. Place pork on board, fat side down, slice through thickest part of the pork horizontally, without cutting through the other side. Open out pork to form one large piece; press stuffing mixture against loin along width of pork. Roll pork to enclose the stuffing, securing with kitchen string at 2cm intervals.
6. Place rolled pork in oven in a large shallow baking dish, roast uncovered about 1 1/4 hours or until cooked.
7. Remove from oven and cover pork with foil, stand 10 minutes before slicing.