

Lomo de Porc au Romarin Balsamique - A French-Inspired Pork Roast

Lomo de Porc au Romarin Balsamique



OVEN
400°F

TIME
30 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

1½ lbs pork loin or tenderloin, trimmed
2 tbsp olive oil
... cup balsamic vinegar
2 tbsp fresh rosemary, chopped (or 1 tbsp dried)
3 garlic cloves, minced
Salt and black pepper, to taste

DIRECTIONS

- 1.** Preheat and Prep: Preheat your oven to 400°F (200°C). Pat pork dry with paper towels. Rub with olive oil, garlic, rosemary, salt, and black pepper.
- 2.** Sear for Flavor: Heat a skillet over medium-high heat. Sear the pork on all sides until browned (about 6-8 minutes total).
- 3.** Bake to Perfection: Transfer pork to a baking dish or oven-safe skillet. Drizzle with balsamic vinegar. Roast for 20-25 minutes, or until the internal temperature reaches 145°F (63°C).
- 4.** Rest and Serve: Remove from the oven and let rest 5-10 minutes before slicing. Serve drizzled with pan juices or extra balsamic glaze.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/lomo-de-porc-au-romarin-balsamique-a-french-inspired-pork-roast/>