

## Garlic-Stuffed Pork Roast: Juicy, Flavorful, and Perfect for Any Occasion

The garlic stuffing adds a burst of flavor to the pork, making it incredibly juicy and tender.



**OVEN**  
**375°F**

**TIME**  
**15 min**

**TEMP**  
**145°F**

**METHOD**  
**Slow cooker**

### INGREDIENTS

- 1 (3-4 pound) boneless pork loin roast
- 8-10 cloves of garlic, minced
- 1 tablespoon of dried rosemary
- 1 tablespoon of dried thyme
- 1 tablespoon of dried oregano
- 1 teaspoon of salt
- 1 teaspoon of black pepper
- 2 tablespoons of olive oil
- 1 cup of chicken broth

### DIRECTIONS

1. Follow these simple steps to make the perfect : Garlic-Stuffed Pork Roast:
2. Preheat your oven to 375°F (190°C).
3. In a small bowl, mix together the minced garlic, dried rosemary, thyme, oregano, salt, and pepper.
4. Using a sharp knife, make small incisions all over the pork roast.
5. Stuff the garlic and herb mixture into the incisions, making sure to distribute it evenly.
6. Heat olive oil in a large skillet over medium-high heat.
7. Sear the pork roast on all sides until it is browned and crispy.
8. Transfer the pork roast to a roasting pan and pour the chicken broth into the pan.
9. Cover the pan with foil and roast in the oven for 1 hour and 30 minutes, or until the internal temperature of the pork reaches 145°F (63°C).
10. Remove the foil and continue roasting for an additional 10-15 minutes to allow the crust to form.
11. Let the pork rest for 10 minutes before slicing and serving.
12. Pro tip: To ensure even cooking, use a meat thermometer to check the internal temperature of the pork roast.

### TIPS FOR SUCCESS

Here are a few tips and variations to make this Garlic-Stuffed Pork Roast even more delicious: For a more intense garlic flavor,

marinate the pork roast in the garlic and herb mixture overnight.

If you prefer a spicier kick, add a pinch of red pepper flakes to the garlic and herb mixture.

For a crispy crust, broil the pork roast for the last 5 minutes of cooking.

For a healthier option, use a lean pork loin roast and trim off any excess fat before cooking.

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

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