



MATAMBRE ARROLLADO

Servings: 12

Ingredients

- 1/4 cup olive oil
- 5 garlic cloves, minced
- 1/4 cup cilantro, chopped
- 1/4 cup parsley, chopped
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 4 pounds pork loin
- 1 cup red bell pepper, julienned
- 4 hard-boiled eggs

Directions

Preheat the oven to 350 F.

Mix oil, garlic, cilantro, parsley, salt and pepper together. Rub both sides of the pork loin with the mixture.

Inlay the bell pepper and eggs in a line in the belly of the pork loin and roll it up. Tie it with butcher's twine.

Place on a rack and roast in the oven until the internal temperature reads 145 F.

Let rest for 10 minutes, slice, and then serve immediately.

Side dishes

Chimichurri

Roasted Red Potatoes

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