Easy Oven Roasted Pork Loin

INGREDIENTS

- pork loin roast, 2-3lbs., boneless
- 1.5 T. garlic salt
- 1 t. paprika
- 1 t. onion powder
- 1 t. dried rosemary
- 1 t. black pepper

INSTRUCTIONS

Preheat oven to 375.

Line a baking dish with foil and grease with olive oil, there will be some juices so a cookie sheet may not work.

Cut the loin into half lengthwise.., (optional step)

Mix your seasonings together and then rub on all sides of the pork loin.

Place the pork, with the fat side up, in your prepared baking dish.

Roast for 30-45 minutes or until the center temp is 145.

Remove from the oven and let rest for 5-10 minutes.

This seasoning would be great on any cut of pork and we will definitely be trying it out on other things as well!