

# Roasted Pork Loin with Fennel



Serving: 6



Preparing Time: 15 min



Total Duration: 70 min

## Ingredients

- ♦ Pork loin
- ♦ Fennel seeds
- ♦ Fennel bulbs
- ♦ Garlic
- ♦ Olive oil
- ♦ Salt and pepper

## Directions

- ♦ Rub pork with garlic, fennel seeds, oil, and salt.
- ♦ Place sliced fennel underneath.
- ♦ Roast at 375°F until cooked.
- ♦ Rest before slicing.

## Notes

Pork loin roasted with fennel seeds and sliced fennel bulbs for a mild sweet flavor.

