

Roasted Pork Loin with Chili Paste

Servings: 12

Prep Time: 45 minutes

Cook Time: 4-5 hours

Total Time: 5-6 hours

Ingredients:

- 1 pork loin (5 to 6 pounds)
- 3 dried ancho chilies
- 3 dried guajillo chilies
- 2 dried chipotle chilies
- 5 garlic cloves, peeled
- ¼ cup olive oil
- 1 tablespoon cumin
- ¼ cup soaking liquid (from chilies)
- 1 tablespoon dried oregano
- 2 teaspoons salt
- 2 teaspoons black pepper
- Water for the roasting pan

Instructions:

1. Toast the Chilies

Heat a dry skillet over medium heat. Add the ancho, guajillo, and chipotle chilies and toast them until they form blisters, about 2-3 minutes on each side.

2. Soak the Chilies

Transfer the toasted chilies to a bowl and cover them with boiling water. Weigh them down with a small plate to keep them submerged. Let them soak for 20-30 minutes until soft.

3. Prepare the Pork

Preheat your oven to 325°F (165°C). Rinse and pat dry the pork loin. Place it on a rack in a roasting pan.

4. Make the Chili Paste

Stem and seed the rehydrated chilies. In a blender, combine the chilies, garlic, olive oil, cumin, oregano, salt, and pepper. Strain ¼ cup of the soaking liquid into the blender. Blend until you have a smooth paste.

5. Coat the Pork

Evenly cover the pork loin with the chili paste. Add ½ cup of water to the bottom of the roasting pan. Loosely cover the pork with foil.

6. Roast the Pork

Place the roasting pan in the oven and cook for 4-5 hours, or until the pork reaches an internal temperature of 145°F (63°C). Check the liquid level in the pan every hour and add water if necessary. Baste the pork with the drippings every hour.

7. Rest and Serve

Remove the pork from the oven and let it rest for 20 minutes before carving. Serve with your favorite side dishes. Enjoy!

Nutritional Breakdown (Per Serving):

- **Calories:** 410
- **Protein:** 51g
- **Fat:** 21g
 - **Saturated Fat:** 5g
- **Carbohydrates:** 2g
 - **Fiber:** 1g
 - **Sugars:** 0g
- **Cholesterol:** 150mg
- **Sodium:** 540mg

This flavorful pork loin is rich in protein and low in carbohydrates, making it a hearty and satisfying dish for any occasion. The dried chilies bring depth and warmth, complemented by garlic and cumin for a robust, smoky flavor.