

Roast Maple Pork Loin-Orange, Celery & papaya salad w Roast Brazil nuts and Sesame yogurt

Anthony Rose

Pork loin

1-2.5lb boneless pork loin,
1/4 cup fresh squeezed orange juice
¼ bunch rosemary chopped
Salt
Pepper
Evoo
2 onions sliced
8 garlic cloves crushed
1 bunch marjoram

Slice pork loin 1 cm down on top all the way from side to side every ½ inch
Put the pork in a shallow dish and pour the rest of the ingredients over. Put it in the fridge and massage the marinade in the pork loin every 15 minutes for one hour.
Dry off the pork with paper towel. Mix the onions, garlic and marjoram together
Sear the pork loin on each side until caramelized and place on a bed of the onion mix
Roast in the oven until a thermometer reaches 130. Reserve in a warm place

Celery & Papaya salad

4 stalks celery thinly sliced on a bias
1 papaya peeled and thinly sliced on a bias
2 cups Swiss chard, cleaned and sliced on a bias
2 oranges, segmented w reserved orange juice
½ cup Brazil nuts roasted and crushed
2 Tablespoons EVOO
Salt & Pepper

Mix it all together and put it on a large platter

Sesame yogurt

1 Tablespoons toasted sesame seeds
1 Tablespoon toasted black sesame seed
1 teaspoon sesame oil
1 Tablespoon cider vinegar
½ cup organic yogurt

Mix it all together

Slice pork and fan it over the salad
Drizzle the yogurt over it all and enjoy.