

Mandarin Pork Roast

Recipe Cookbook: Tupperware Recipes

Prep Time: 15 minutes

Cooking Time: 18-25 minutes

INGREDIENTS:

3 lbs pork loin roast, boneless
1/2 tsp black pepper
1/2 tsp garlic powder
2 TBS Dijon mustard
1 can (10-11 oz) Mandarin orange segments
1/4 C vinegar
1 TBS reduced-sodium soy sauce
1/4 C brown sugar, firmly packed
1 tsp instant chicken bouillon granules OR 1 bouillon cube
2 TBS cornstarch
1/2 C cold water
1 small chopped onion
1 small green bell pepper, seeded/chopped

DIRECTIONS:

1. Preheat oven to 325° F. Trim & discard excess fat from roast. Season roast with black pepper & garlic powder, then spread with mustard. Place roast, fat-side-up in an OvenWorks™ 3-qt Oval Casserole. Cover & microwave on High 10 minutes.
2. Transfer covered casserole to oven & bake 30 minutes. Meanwhile, drain oranges & reserve juice. In small microwave-safe bowl, stir together reserved juice, vinegar, soy sauce, sugar & bouillon. Stir cornstarch into water, then stir into juice mixture. Microwave on High 2-3 minutes, stirring once, till mixture is smooth & thick. Add onion, bell pepper & orange slices. Spoon sauce over meat - roast, uncovered, an additional 25-30 minutes, basting occasionally, till meat thermometer inserted in thickest portion of roast registers 160° F.
3. Remove from oven & let stand about 10 minutes before slicing.

Serves: 8