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## Chimichurri Pork Roast

Makes 4 to 6 servings

### Pork Roast

#### Ingredients:

2-3 lb Swift Premium® Boneless Pork Loin\*  
Chimichurri Sauce (See Quick & Easy recipe below.)

#### Instructions:

Preheat oven to 325 F. Place roast in a medium resealable plastic bag. Add prepared chimichurri sauce. Seal bag and refrigerate for 1 to 2 hours, turning occasionally. Place roast in a baking dish. Add marinade. Bake 60 to 90 minutes, or until internal temperature is 145 F. Transfer to a cutting board. Loosely cover with foil for 3 minutes to rest. Carve. Serve with reserved sauce.

### Chimichurri Sauce

#### Ingredients:

1½ cups parsley leaves, loosely packed  
½ cup extra virgin olive oil  
⅓ cup red wine vinegar  
3 Tbsp oregano, finely chopped  
6 (2 Tbsp) garlic cloves, minced  
½ tsp salt  
¼ tsp red pepper, crushed

#### Instructions:

In a blender or a food processor, combine parsley, olive oil, vinegar, oregano, garlic, salt and red pepper. Blend until well combined, reserving 1 cup.

**Tip:** Serve with broccolini.

\*See package for cutting instructions. Immediately refrigerate or freeze uncooked meat.

For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **CostcoWay**





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## Orange and Cumin Pork Chops

Makes 6 servings

### Ingredients:

6 – 1” thick Swift Premium® Boneless Pork Chops\*  
3 Tbsp extra virgin olive oil  
2 (1 tsp) garlic cloves, minced  
3 tsp orange zest  
1½ tsp ground cumin  
1 tsp salt  
½ tsp ground pepper

### Instructions:

Preheat oven to 375 F. In a small bowl, mix 1 Tbsp olive oil, garlic, orange zest, cumin, salt and pepper. Place pork chops in a large baking dish. Rub mixture on all sides. In a large nonstick ovenproof skillet over medium, add 2 Tbsp olive oil. Sear pork chops for 3 to 4 minutes per side, or until golden brown. Transfer to oven and cook for 8 to 10 minutes, or until internal temperature is 145 F. Let rest for 5 minutes before serving.

**Tip:** Serve with asparagus or your favorite vegetables.

\*See package for cutting instructions. Immediately refrigerate or freeze uncooked meat.

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