

# Pork Sirloin Roast

## Ingredients

3-4 lb pork sirloin roast  
2 tbsp olive oil  
3 cloves garlic, minced  
1 tbsp rosemary and thyme

1 tsp salt, 1/2 tsp pepper, 1/2 tsp paprika  
1/2 cup Dijon mustard (optional)

## Directions



Preheat oven to 350°F (175°C).

Rub the pork with olive oil, garlic, rosemary, thyme, salt, pepper, and paprika (add mustard if desired).

Brown the pork in a hot skillet for 2–3 minutes on each side.

Place the pork in the oven, roasting for 20 minutes per pound, or until it reaches 145°F internally (about 60-80 minutes).

Let the roast rest for 10-15 minutes before slicing.