

Easy Roasted Pork

**Prep Time:**

10 min

Total Time:

2 hr 5 min

Makes:

8

1 boneless pork roast (3 lb.)

3/4 cup KRAFT CATALINA Dressing,
divided

4 medium each: potatoes, beets, onions

PREHEAT oven to 350°F. Place meat in large lightly greased roasting pan; brush with 1/2 cup of the dressing. Toss potatoes and beets with 2 Tbsp. of the remaining dressing; spoon around meat in pan. Bake 15 min.

TOSS onions and carrots with remaining 2 Tbsp. dressing. Add to ingredients in roasting pan.

BAKE 1 hour 15 min. or until meat is cooked through (160°F), basting occasionally with the pan juices. Let stand 10 min. before cutting meat into slices. Serve with the vegetables.

Nutritional Information

Calories 440
Cholesterol 90 mg
Dietary fibre 4 g
Vitamin C 25 %DV

Total fat 17 g
Sodium 430 mg
Protein 36 g
Calcium 6 %DV

Saturated fat 3.5 g
Carbohydrate 35 g
Vitamin A 90 %DV
Iron 20 %DV

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