

Pork Roast with Winter Vegetables

- 2 large garlic cloves, minced
- Grated zest of 1/2 lemon
- 1 tablespoon chopped fresh rosemary
- 1 1/2 teaspoons salt
- 1/2 teaspoon black pepper
- 1 (2-pound) boneless center-cut pork loin roast, trimmed
- 1/2 butternut squash or 1 large sweet potato, cut into 1-inch cubes
- 2 large parsnips, cut into 2-inch lengths
- 2 large carrots, cut into 2-inch lengths
- 4 celery stalks, cut into 2-inch lengths
- 4 teaspoons extra-virgin olive oil.

Preheat oven to 450 degrees F. Spray large roasting pan with olive oil nonstick spray.

Mix together garlic, lemon zest, rosemary, 3/4 teaspoon of salt, and 1/4 teaspoon of pepper in cup. Rub all over pork. Place pork in roasting pan. Scatter squash, parsnips, carrots, and celery around pork; sprinkle with remaining 3/4 teaspoon salt and 1/4 teaspoon pepper. Roast until instant-read thermometer inserted into center of pork registers 160°F for medium and vegetables are tender, about 45 minutes.

Transfer pork to cutting board and let stand 10 minutes. Cut pork into 16 slices and serve with vegetables. Makes 8 servings.