

Tim Farmer's Country Kitchen

PORK & VEGGIES

Pork Loin

Salt, Pepper, Garlic

Olive oil

Fresh oregano and thyme

3 large carrots, chopped

Potatoes

1/3 cup chicken broth

1/4 onion, cut in rings

Salt and pepper



Season pork loin. Add oil to hot pan and sear meat. Top with fresh oregano and thyme. Surround pork with carrots and potatoes. Top with onion rings and season with more salt and pepper. Add in chicken broth and top with drizzle of olive oil. Cover and cook at 350 degrees for 1 hour.

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