

Ingredients



- 1 center-cut pork loin (about 3 pounds)
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 10 slices bacon, cooked crisp
- 8 ounces cream cheese, room temperature
- 1 tablespoon dry ranch seasoning
- 1 cup cheddar cheese, freshly shredded
- 2 jalapeno peppers, finely diced
- 1 tablespoon olive oil

Jalapeno Popper Pork Loin

Instructions

- Preheat oven to 450°F.
- Butterfly the pork. With the pork on a cutting board, hold a knife blade parallel to the board and carefully make a lengthwise cut about 1/3 of the way from the bottom, stopping about 1 inch from the opposite end, being careful not to cut through.
- Open the loin like a book.
- Make a second cut on the thick side of the pork loin, horizontal with the first cut. Do not cut all the way through, stop about 1 inch from the opposite edge. Fold that edge over making one long cut of pork loin.
- Cover the entire cut of meat with plastic wrap and pound to an even 1/3 inch thickness.
- Season both sides with salt and pepper.
- Top with cooked bacon strips.
- In a small bowl, combine cream cheese and ranch seasoning. Add a layer of the cream cheese mixture on top of the bacon.
- Top with shredded cheese and jalapenos
- Tightly roll the pork loin to completely enclose all of the fillings.
- Using cooking twine, tightly secure the roll.
- In an oven safe skillet over medium heat, add olive oil.
- Once hot, add the pork loin to the pan and sear on all sides (about 5 minutes on each side). Turning the loin a total of 4 times.
- Transfer the skillet to the oven and cook for 25-30 minutes or until the pork loin reaches an internal temperature of 145 °F. (Depending on the thickness of your pork loin, you could bake up to 50 minutes. Be sure to check the temperature.)
- Slice and serve warm.

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