



SERVING UP

Savings!

weis

SERVES 4 for \$3
PER SERVING

KEY INGREDIENT SHOPPING LIST

- 1 lb. Swift Premium Boneless Pork Roast lb. \$2.99
- 1 (16 oz) bottle Kraft Zesty Italian Salad Dressing \$1.67
- 1 (5 lb.) bag Weis White Potatoes..... \$2.99
- 1 lb. Fresh Green Beans..... lb. \$1.99
- 1 pint Garden Sweet Cherry Tomatoes \$2.99

PRICES EFFECTIVE 4-2-09 through 4-8-09

Italian Pork Roast with Roasted Potato Wedges

- 1 lb. Swift Premium Boneless Pork Roast
- 2 Tbsp. Italian seasoning
- 1/4 cup Kraft Zesty Italian Salad Dressing
- 4 medium-sized Weis White Potatoes, cut into wedges
- 1 lb. Fresh Green Beans, ends trimmed
- 1 pint Garden Sweet Cherry Tomatoes, sliced into quarters
- 2 Tbsp. Weis Quality Pure Extra Virgin Olive Oil
- Salt and Pepper to taste

Preheat oven to 350° F.

Rub Italian seasoning over the surfaces of the roast. Place roast in shallow pan and roast for 25 minutes.

Place potato wedges and Italian dressing in plastic bag and toss evenly to coat. Add potato wedges to roasting pan and return to oven for 20-30 minutes, or until internal temperature of roast reaches 150°F and potatoes are tender.

Meanwhile, toss trimmed green beans and sliced cherry tomatoes with extra virgin olive oil, salt and pepper and roast on a baking sheet for the last 15-20 minutes of pork roasting time. Remove from oven and let roast rest for 5-10 minutes before slicing.

Serve sliced pork roast with potato wedges and roasted green beans and tomatoes.

Recipe and image adapted from the National Pork Board.

