



Add a little crunch to an ordinary pork loin with my pistachio crusted version. Perfectly cooked, juicy and moist with an unexpected crunch. Delicious!



Pistachio-Crusted Pork Loin

Ingredients

24 oz. Pork loin fillet
1 Tbsp. butter
½ tsp. salt
¼ tsp. black pepper
½ tsp. garlic powder
3 Tbsp. Hoisin Sauce
Olive oil

Crust:

1 c. raw, unsalted pistachios, shelled
½ c. Panko breadcrumbs
1 tsp. garlic powder
1 tsp. onion powder
1 tsp. paprika
¾ tsp. salt
½ tsp. black pepper
½ tsp. dried basil

Method

Preheat oven to 375°F.

Heat butter and oil in pan over medium heat until butter is melted.

Brush pork loin with a little olive oil. Sprinkle well with salt, pepper and garlic powder. Place pork in pan. Brown on all sides. Remove from pan to board or plate.

Pour pistachios in bowl of food processor or mini chopper and process until mixture resembles coarse crumb. Combine with remaining crust ingredients in large bowl.

Brush all sides of pork with Hoisin Sauce. Place pork in bowl and completely coat all sides in crust mixture. Transfer pork loin to shallow baking pan and place in preheated oven. Bake at 375°F for about 45 minutes or internal temperature reaches 160°F. Remove from oven and let rest a few minutes before slicing.