

Roasted Pork with Mediterranean Vegetables Recipe

Ingredients:

Makes 6 servings

Pork roast:

- 3 pound pork shoulder roast, bone-in, skin on and scored with a diamond pattern
- 2 teaspoons kosher salt
- 2 teaspoons fresh ground pepper
- 1 teaspoon dried oregano leaves
- ½ teaspoon dried herbs de Provence



Vegetables:

- 2 carrots, peeled, roughly chopped
- 2 celery stalks, trimmed, roughly chopped
- 1 medium yellow onion, peeled, roughly chopped
- 1 red bell pepper, seeded, roughly chopped
- 1 green bell pepper, seeded, roughly chopped
- 1 medium eggplant, trimmed, roughly chopped
- 4 small tomatoes, seeded, roughly chopped
- 1 medium zucchini, trimmed, roughly chopped
- 2 pounds fingerling or small red potatoes, cut in half
- 2 cloves garlic, peeled, thinly sliced
- 1 teaspoon kosher salt
- 1 teaspoon fresh ground black pepper
- ½ teaspoon herbs de Provence

Method:

1. Preheat oven to 400°F. In small bowl combine salt, pepper, oregano and herbs de Provence and season all sides of pork roast with herb mixture. Place roast skin side up in large roasting pan; roast at 400°F for 30 minutes or until skin of pork roast has started to puff and crackle.
2. Meanwhile, in large bowl add chopped vegetables, garlic, salt, pepper and herbs de Provence; toss to coat. Place vegetables around pork roast; roast additional 30 minutes at 400°F. Reduce heat to 325°F; roast additional 2-1/2 to 3 hours. Remove from oven; serve pork roast with vegetables.