PORK ROAST

How to Cook:

• Preheat oven to 325°F (163°C).
• Roast ~20 minutes per 1 lb. of meat. If you prefer a crispy exterior, increase the oven temperature to 400°F (204°C) for the final 10-15 minutes of baking.
• Cook until the pork reaches an internal temperature of 145°F (63°C).
• Remove from oven and let rest 10-15 minutes before slicing.

Temperature Check: Use a meat thermometer inserted at least 1/2 inch into the pork roast to ensure that the correct temperature is achieved.

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