



**Lemon Pepper Pork Loin with Roasted
Cauliflower**

Ingredient List:

- Whole pork loin (approx. 7lbs), cut in half
- 2 heads of cauliflower, stem and green leaves removed, sliced into steaks like a loaf of bread
- 1/4 cup Veggie Victory seasoning
- 1/4 cup Lemon Pepper Love seasoning
- Olive oil, as needed
- Massie Mayo, as garnish
- Italian parsley, as garnish

Preparation Instructions:

1. Pre-heat your oven to 350° F.
2. Place loin in a large mixing bowl, add olive oil and Lemon Pepper Love and coat each loin completely.
3. Transfer onto a bakers rack on a foil lined sheet pan.
4. Roast in oven until it reaches an internal temperature of 135° F.
5. Add the cauliflower to a mixing bowl with a squeeze of olive oil and Veggie Victory Spice Blend. Toss until uniformly coated.
6. Transfer to a foil lined sheet pan and place in the oven.
7. When pork loin is done, remove from oven and place on cutting board to rest for 15 minutes before slicing.
8. Roast cauliflower until it is golden and tender, approx. 20-30 minutes.
9. Plate cauliflower and sliced pork loin, garnishing with Massie Mayo and Italian parsley. Enjoy!

“Keep It Paleo!”

