

# *Pork Roast*

## *with Black Bean Salsa*



### *Ingredients:*

*2-3 lbs. pork sirloin roast*

*6 pineapple rings*

*6 slices Walla Walla onion.*

*1-2 cups black bean and corn salsa.*

*Garlic Salt*

*Black pepper*

### *Directions:*

*Preheat oven to 350\**

*In the bottom of a 9x13 glass backing pan place 6 pineapple rings, then place the onion rings on top of the pineapple.*

*Place the pork roast on top of the pineapple/onion rings. Season with garlic salt and pepper.*

*Spread the salsa on top of the roast, covering the roast completely until the salsa is about 1/2 inch thick across the whole roast.*

*Add 1/2 cup of water.*

*Cover with tin foil. Bake for approximately 1 hour and 15 minutes. Remove the tin foil and continue to bake for another 15 minutes. Internal temperature of your roast should be 160-165\*. Use your meat thermometer. Remove from oven and let rest for 5 minutes on a separate plate. Serve with the pineapple and onions as a garnish along with corn on the cob and a nice summer salad.*