

Why you should change your roast chicken for roast pork



We know that roast chicken is your go-to comfort meal but pork roast offers a great alternative. Whether it's roasted with chopped tart apples and hearty carrots or marinated in zesty lime juice and grilled, a pork roast offers a creative opportunity to combine different flavours.

Take a look at our top nine pork roast recipes to try your hand at this season from chefs like Giada De Laurentiis, Rachael Ray, Tyler Florence and Ina Garten.

Pancetta wrapped pork roast

Giada De Laurentiis adds pancetta over the top of the pork roast which gives it a crunchy and salty topping.

Sausage and apple Stuffed Pork Roast

Embrace autumn flavours this season by filling your pork roast with Melissa d'Arabian's apple and

Italian sausage stuffing. It's full with bread pieces, thyme, rosemary and garlic, this roast is just what you'll need on a cold autumn or winter night.

Roast pork loin with apples

One skillet is all you need for this roast pork loin recipe. Bake the chopped apples and vegetables together with the pork loin before transferring it to the oven so it adds extra flavour and makes the pork even juicier.

Roast pork loin

Brush over a mixture of wholegrain mustard and cider vinegar is over the top of the pork loin to give each piece of meat a little extra bite.

Pork tenderloin with Seasoned Rub

The flavour in this tenderloin comes from its seasoned rub, made from garlic powder, dried oregano, cumin, coriander and thyme.

Herb-Marinated Pork Tenderloins

Ina Garten uses lemon juice and minced thyme and rosemary to marinate the pork tenderloins, infusing them with bold Mediterranean flavours.

Pork Tenderloin with Chimichurri

The chimichurri in this dish works double time. Not only does it make a fantastic jalapeno and citrus-based dipping sauce but it's also the main marinade for this charcoal grilled pork tenderloin by Tyler Florence.

Mushroom-Stuffed Pork Tenderloin

Chopped bacon and thinly sliced cremini mushrooms are combined with breadcrumbs to make the filling of this tenderloin which adds an earthy saltiness to every morsel.