

# Roast Chorizo-Stuffed Adobo Pork Loin With Black Beans And Rice

Adapted from *Perfect One-Dish Dinners: All You Need for Easy Get-Togethers* by Pam Anderson.



- 16 large garlic cloves, peeled
- 6 tablespoons olive oil, divided
- 3/4 pound Spanish chorizo, dry, fully cooked, peeled, cut into large chunks
- 1 cup fresh cilantro leaves, plus 1 cup chopped
- 2 tablespoons chipotle chile canned in adobo, or more if you like heat
- 3/4 cup dry bread crumbs, plain, not flavored
- 3 tablespoons ground cumin, divided
- 1 1/2 tablespoons kosher salt, plus 2 teaspoons, divided
- 1 tablespoon freshly ground black pepper, plus 1 1/2 teaspoons, divided
- 2 tablespoons paprika
- 2 tablespoons light brown sugar, packed
- 6 pounds boneless pork top loin (see Notes)
- 4 pounds canned black beans (15 to 16 ounces each) drained
- 1 quart low-sodium chicken broth
- 2 cups long-grain rice
- 14 1/2 ounces diced tomatoes, undrained
- 1 bunch scallions, thinly sliced (about 1 cup)

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>

## Servings: 16

*If you can't find a whole pork loin, you can use the chubby sirloin roasts; you'll just need to cut a big pocket in each one to insert the chorizo filling. The cooking time is about the same.*

1. Heat garlic cloves and 3 tablespoons oil in a small skillet over medium heat. Once garlic starts to sizzle, reduce heat to low and continue to cook, turning cloves once or twice, until soft and golden, 5 to 7 minutes.
2. Meanwhile, place chorizo, 1 cup whole cilantro leaves, chipotles, bread crumbs, and 1 tablespoon cumin in a food processor bowl. Add garlic and its oil and process until ingredients are finely ground; set aside.
3. Mix remaining 2 tablespoons cumin with 2 tablespoons salt, 1 tablespoon pepper, paprika, and brown sugar in a small bowl.
4. Adjust oven rack to lower-middle position and heat oven to 250 degrees. Lay pork loin on a sheet of plastic wrap, fat side down. Slit pork loin lengthwise down center almost — but not quite — all the way through to form a long pocket. Brush cavity with 1 tablespoon oil and sprinkle with remaining 2 teaspoons salt and remaining 1 1/2 teaspoons pepper.
5. Line cavity with sausage mixture. Tie roast crosswise with butcher's twine at 1 1/2-inch intervals, alternating between one end and the other so stuffing remains even.
6. Brush roast with remaining 2 tablespoons oil and sprinkle all over with cumin-paprika mixture.
7. Place roast on a wire rack set over a large heavy roasting pan and roast until a meat thermometer stuck into center registers 125 to 130 degrees, about 1 1/2 hours. Increase oven temperature to 400 degrees. Remove rack with pork from pan and add beans, broth, rice, and tomatoes.
8. Stir and return rack with roast to pan and return pan to oven. Continue to roast until a meat thermometer stuck into center of pork registers 155 to 160 degrees, about 20 minutes longer.
9. Transfer to a carving board and let rest, uncovered, for 15 to 20 minutes. Meanwhile, stir scallions and remaining 1 cup chopped cilantro into beans and rice; taste for seasoning (will probably need salt) cover and keep warm. Just before serving, cut roast into 1/2-inch-thick slices, place on individual dinner plates and spoon some rice and beans alongside. Or, place slices in the center of a long platter and pour beans and rice along each side. Sprinkle with additional cilantro.

---

Per Serving (excluding unknown items): 467 Calories; 15g Fat (28.2% calories from fat); 42g Protein; 42g Carbohydrate; 7g Dietary Fiber; 75mg Cholesterol; 1007mg Sodium. Exchanges: 2 1/2 Grain(Starch); 5 Lean Meat; 1/2 Vegetable; 1 Fat; 0 Other Carbohydrates.