Roasted Pork Loin and Garlic Roasted Butternut Squash

2 lb boneless pork loin

1 T olive oil

½ T salt

½ T garlic powder

½ T dried thyme

½ T pepper

½ T parsley flakes

1. Rub pork with olive oil
2. Combine all dry ingredients and rub onto pork loin
3. Marinate in refrigerator for at least 2 hours, or overnight
4. Preheat oven to 350F
5. Place pork into shallow roasting pan and cook until internal temperature reaches 140F
6. Remove from oven, cover in foil and let rest for 10-15 minutes
7. Cut into slices and serve

Garlic Roasted Butternut Squash

1 large butternut squash, peeled, seeded and cut into a large dice

2 T olive oil

2-3 cloves minced garlic

S+P TT

1) Preheat oven to 400F

2) Toss the butternut squash with all the other ingredients and season with S+P TT

3) Arrange squash on a baking sheet in a single layer

4) Roast in oven until tender and lightly brown, 25-30 minutes