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## Bacon-Wrapped Pork Loin with Cherries ♦

This delicious bacon-wrapped pork loin with cherries recipe is a perfect combination of savory and sweet flavors. The pork loin is wrapped in crispy bacon, and the cherries add a burst of sweetness. It's a crowd-pleasing dish that is perfect for special occasions or a hearty dinner.

**Recipe Type:** Standard

**Prep Time:** 20 mins

**Cook Time:** 60 mins

**Total Time:** 80 mins

**Recipe Yield:** 1000 grams

**Number of Servings:** 4

**Serving Size:** 250 g

### Ingredients

800 g	Pork Loin
200 g	bacon
200 g	cherries
2 tsp	salt

1 tsp black pepper

2 tbsp olive oil

## Directions

### Step 1

#### Preheating

Preheat the oven to 375°F (190°C).

**Prep Time:** 10 mins

**Cook Time:** 0 mins

### Step 2

#### Seasoning

Season the pork loin with salt and black pepper.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

### Step 3

#### Wrapping

Wrap the pork loin with bacon slices, securing them with toothpicks.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 4

Heating

Heat olive oil in a large oven-safe skillet over medium-high heat.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 5

Searing

Sear the bacon-wrapped pork loin on all sides until golden brown.

**Prep Time:** 5 mins

**Cook Time:** 10 mins

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## Step 6

Roasting

Transfer the skillet to the preheated oven and roast for 40-50 minutes, or until the internal temperature of the pork loin reaches 145°F (63°C).

**Prep Time:** 0 mins

**Cook Time:** 40 mins

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## Step 7

### Resting

Remove the pork loin from the skillet and let it rest for 10 minutes before slicing.

**Prep Time:** 10 mins

**Cook Time:** 0 mins

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## Step 8

### Cooking

Meanwhile, prepare the cherry sauce by cooking the cherries in a saucepan over medium heat until they release their juices and become soft.

**Prep Time:** 5 mins

**Cook Time:** 10 mins

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## Step 9

### Serving

Serve the sliced bacon-wrapped pork loin with the cherry sauce.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Nutrition Facts

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**Calories:** 450 kcal

**Fat:** 25 g

**Protein:** 40 g

**Carbohydrates:** 15 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	40 g	235.29%	235.29%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	15 g	27.27%	30%
Fibers	2 g	5.26%	8%
Sugars	10 g	N/A	N/A
Lactose	0 g	N/A	N/A

### Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	10 g	N/A	N/A
Saturated Fat	15 g	68.18%	88.24%
Fat	25 g	89.29%	100%
Cholesterol	100 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	8 mg	8.89%	10.67%
Vitamin B6	20 mg	1538.46%	1538.46%
Vitamin B12	30 mcg	1250%	1250%
Vitamin E	6 mg	40%	40%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	1000 mg	43.48%	43.48%
Calcium	4 mg	0.4%	0.4%
Iron	15 mg	187.5%	83.33%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Potassium	600 mg	17.65%	23.08%
Zinc	25 mg	227.27%	312.5%
Selenium	40 mcg	72.73%	72.73%

## Recipe Attributes

### Events

Christmas Easter Thanksgiving Birthday Wedding Halloween  
 Valentine's Day Mother's Day Father's Day New Year Anniversary  
 Baby Shower Bridal Shower Graduation Back to School Barbecue Picnic  
 Game Day

### Cuisines

Italian Chinese

### Meal Type

Lunch Dinner Snack

### Difficulty Level

Medium

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