

Boneless Roast Pork Loin with Aromatic Vegetables

Carre de Roti aux Tomates, Ail, Oignons, et Carottes

16 small plum tomatoes
7 tbsp unsalted butter
3 large onions, cut crosswise into ½ inch rounds
Sea salt and freshly ground white pepper to taste
3 tbsp extra-virgin olive oil
7 large carrots, cut diagonally into ½ inch slices
5 plump fresh garlic cloves, halved
Small bunch of fresh sage
3 tsp fresh thyme leaves
4 pounds rolled boneless top loin pork roast, trimmed and tied, at room temperature

1. Preheat the oven to 400 degrees
2. Prepare the tomatoes: Core the tomatoes. With a vegetable peeler, peel the tomatoes. Halve each tomato lengthwise, and squeeze slightly to remove the seeds. With a small spoon, remove the tomato pulp. Set aside the outer shells of the tomatoes.
3. Cook the onions: In a large skillet, heat 3 ½ tablespoons of the butter over low heat. When hot, add the onions, but do not salt (this allows the onions to brown more easily). Cook the onions, shaking the pan from time to time, until nicely, evenly browned on one side, about 5 minutes. Turn carefully with a two-pronged fork, and cook on the other side until evenly browned, about 5 minutes more. The onions will have a tendency to fall apart, but try to keep them in a single piece as you turn them. Remove from the heat and season generously with salt and pepper. Drain and set aside.
4. Cook the tomatoes: In a large skillet, heat the oil over moderately high heat. When hot, add the tomato shells and cook, shaking the pan from time to time, until nicely, evenly browned, about 10 minutes. Remove from the heat and season generously with salt and pepper. Drain and set aside.
5. Cook the carrots: In a large skillet, heat the remaining 2 tablespoons butter over low heat. When hot, add the carrots, seasoning generously with salt and pepper. Cook the carrots, shaking the pan from time to time, until nicely, evenly browned and soft and tender when pierced with a fork, about 15 minutes. Add the garlic and cook for 2 to 3 minutes more. Remove from the heat and season generously with salt and pepper. Drain and set aside.
6. Select an oval baking dish (9 x 13 inches). With a two-pronged fork, arrange an overlapping layer of onions at one end of the baking dish. Place an overlapping layer of tomatoes alongside the onions. Place an overlapping layer of carrots alongside the tomatoes. Repeat until all the vegetables cover the bottom of the dish in a single layer. Mince half the sage leaves and sprinkle over the vegetables, along with the thyme. Season the pork generously with salt and pepper. Tuck the remaining whole sage leaves beneath the string around the pork.

7. Place the pork, fat side up, on top of the vegetables. Place the baking dish, uncovered, in the center of the oven and roast for 1 hour. Add $\frac{1}{2}$ cup water, cover the pork loosely with aluminum foil, and roast for 15 minutes more. Leaving the foil covering in place, turn the off the oven and leave the door slightly ajar. Let rest a minimum of 15 minutes or up to 1 hour. The pork will continue to cook as it rests.
8. To serve, remove and discard the string. Carve the pork into thick slices and arrange on warmed dinner plates. Serve with the roasted vegetables alongside.