

Roast Pork with Orange, Mustard & Thyme Stuffing

Ingredients

- 2kg boneless leg of pork, skin scored
- 100g unsalted butter
- 1 onion, finely chopped
- 300g fresh white breadcrumbs
- Grated rind and juice 1 medium orange
- 2 tbsp wholegrain mustard
- Salt and freshly ground black pepper
- 3 tbsp freshly chopped thyme
- 1 tbsp vegetable oil



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