

# Moroccan Fig Pork Roast

A succulent, savory and sweet pork roast, ideally served over a vegetable rice or couscous. I love using spices as much as possible, so in this experiment I used quite a few which I rubbed onto the pork roast before I seared it. I think it would be even better if you let the rub sit on the roast for an hour or so in the fridge prior to cooking.

Recipe by [Isaac Turner](#) | Created on **Nov 18, 2021**

## Ingredients

- 1 (5 pound) boneless pork loin roast
- 1 tablespoon curry powder
- 1 tablespoon ground turmeric
- 1 tablespoon garam masala
- 2 teaspoons ground ginger
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1 pinch ground cayenne pepper
- salt and ground black pepper to taste
- 2 tablespoons olive oil
- 2 tablespoons butter
- 3 cloves garlic, roughly chopped
- 1 onion, roughly chopped
- 2 tablespoons fig compote
- 1 (14.5 ounce) can whole peeled tomatoes
- 1 cup chicken broth

## Directions

- Preheat an oven to 350 degrees F (175 degrees C). Pat pork roast dry with a clean towel. Mix curry powder, turmeric, garam masala, ground ginger, chili powder, cumin, cayenne, salt, and pepper in a small bowl. Rub spice mixture all over the pork roast.
- Heat the olive oil and butter in a large, heavy bottom pot or Dutch oven over medium-high heat. Place the seasoned pork roast into the pot and cook until evenly browned, about 2 minutes on each side. Remove pork and set aside. Stir in the garlic and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the fig compote, until well blended. Return pork to the pot, coating it with the fig mixture. Pour in the tomatoes and chicken broth. Cover, and bring to a boil.
- Place covered pot in the preheated oven. Cook until the pork is no longer pink in the center, about 2 hours. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C).

## Nutrition Facts

Serving: **8 servings** | Calories: **487.5 kcal** | Carbohydrates: **6.1 g** | Protein: **46.9 g** | Saturated fat: **11 g** |  
Cholesterol: **142.7 mg** | Sodium: **304.5 mg** | Fiber: **1.8 g** | Sugar: **2.1 g**

Categories

- Main Dish Recipes
- Pork
- Pork Roast Recipes