

CHOBANI

GREEK YOGURT



# GREEK YOGURT & GARLIC ROASTED PORK LOIN

By Lourdes Castro / Serves 4

## INGREDIENTS

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6 garlic cloves

1-3 1/2 pound pork loin, boneless and trimmed

1 t salt, plus more to taste

Black pepper, to taste 2-3 tablespoons honey

1 cup Chobani Blended Plain Greek Yogurt

## PREPARATION

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**STEP 1** / Place the garlic and teaspoon of salt in a mortar and pestle and mash until the garlic has turned into a paste. Alternatively, finely chop the garlic with the salt until the garlic begins to break down and turns into a chunky paste. Combine the garlic paste with the yogurt and stir until well blended.

**STEP 2** / Slather the yogurt all over the pork tenderloin. Tightly wrap the marinated pork in plastic wrap, place in the refrigerator, and allow to marinate for at least one hour but preferably overnight.

**STEP 3** / Preheat oven to 400°F. Remove the pork from the refrigerator. Gently remove any excess yogurt marinade and season the pork liberally with salt and black pepper. Place the pork on a roasting pan and place in the oven. Roast until an instant read thermometer registers 140°F, approximately one hour.

**STEP 4** / Remove the pork from the oven and drizzle evenly with honey. Turn on the oven broiler and place the pork under it until the top layer of the pork caramelizes and turns dark golden brown.

**STEP 5** / Remove the pork loin from the oven and allow to rest for 15 minutes. To serve, cut the pork loin into 3/4-inch slices and transfer to a serving platter.



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# CHIPOTLE MASHED POTATOES

By Lourdes Castro / Serves 4

## INGREDIENTS

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2 pounds russet potatoes, peeled

1 c Chobani Blended Plain Greek Yogurt

½ t chipotle powder

¾ t salt

## PREPARATION

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**STEP 1 /** Cut the potatoes into 1-inch pieces and place them in a large pot. Cover the potatoes with cold water and season liberally with salt. Bring the water to a boil, lower to simmer, and cook until the potatoes are fork tender, about 12-15 minutes.

**STEP 2 /** Meanwhile place the yogurt, chipotle powder, and salt in a small bowl and stir until well blended. Set aside.

**STEP 3 /** As soon as the potatoes are tender, drain them and place in a large bowl. Using a potato masher, mash the potatoes until very few lumps remain. Fold in the chipotle yogurt mixture and keep folding until the potatoes are creamy.

**STEP 4 /** Taste for seasoning and serve warm.



A close-up photograph of a loaf of pumpkin bread, sliced into several thick pieces. The bread is golden-brown with a moist, textured interior. It is studded with green pumpkin seeds. The slices are arranged on a light-colored wooden cutting board, which is placed on a rustic wooden surface. Several pumpkin seeds are scattered on the board in the foreground. The lighting is warm and natural, highlighting the texture of the bread and the wood.

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# PUMPKIN POUND CAKE

By Lourdes Castro / Makes 1 loaf Serves 8-10

## INGREDIENTS

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1 ½ c all-purpose flour	4 T ( ½ stick) butter, room temperature
¼ t baking powder	¾ c sugar
½ t baking soda	3 eggs
¼ t kosher salt	1 t vanilla extract
1 t ground cinnamon	½ c Chobani Blended Plain Greek Yogurt ¾ c canned pumpkin puree

## PREPARATION

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**STEP 1 /** Preheat the oven to 350°F. Grease a 9-inch by 5-inch loaf pan with butter and set aside.

**STEP 2 /** Place the flour, baking powder, baking soda, salt, cinnamon, nutmeg, and ginger in a medium size bowl and stir until well blended. Set aside.

**STEP 3 /** Place the butter and sugar in a bowl, and using an electric mixer, mix until the ingredients are well blended. Add the eggs and vanilla and beat until the mixture is light and fluffy, about three minutes.

**STEP 4 /** Add the yogurt and pumpkin puree to the egg mixture and blend well. Slowly add the flour mixture to the batter.

**STEP 5 /** Pour the pumpkin batter into the prepared loaf pan and smooth the top. Bake for approximately 45 minutes. The pound cake is ready when a cake tester or toothpick comes out clean.

**STEP 6 /** Serve the pumpkin pound cake plain or with a dollop of your favorite flavored Chobani Greek yogurt.