

# WORLD FOOD & MUSIC CELEBRATION!

## North African Street Taco

Chef Jon Benedict of PurFoods LLC.

### Spiced Pork Tenderloin Ingredients

1 pork tenderloin (1 ¼ to 1 ½ lbs)  
1 teaspoon ground cinnamon  
1 teaspoon ground coriander  
½ teaspoon ground cumin  
1 teaspoon smoked paprika  
¼ teaspoon dried chili pepper  
2 teaspoons salt  
½ teaspoon white pepper  
¼ teaspoons cloves  
olive oil, as needed

### Instructions

1. Set water circulator to 147°. Trim the silver skin and any extra fat off the pork tenderloin. In a small bowl, mix the spices together and rub the pork tenderloin with the spice rub.
2. In a hot pan add the oil olive and sear the pork tenderloin on all sides. Place seared pork tenderloin in vacuum bag. Vacuum and seal. Place sealed pork tenderloin in water circulator. Set cook time for 3-4 hours.
3. Once pork tenderloin is finished remove from water circulator and bag. Sliced into ½ inch slices for plating.

### Quick Pickled Vegetables Ingredients

¼ lbs carrot sticks  
¼ lbs cucumber sticks  
¼ lbs red pepper strips  
¼ lbs red onions, sliced thin  
1-2 teaspoons harrisa paste  
1 cup rice wine vinegar  
1 teaspoon kosher salt  
½ cup sugar  
lime, juice and zest  
1 small piece ginger, crushed  
1 teaspoons black peppercorns

### Instructions

Combine vegetables in a large bowl. In a saucepan, combine the harrisa paste, vinegar, salt, sugar, lime juice and zest, ginger and peppercorns. Bring to a simmer. Pour simmering liquid over vegetables and mix together. Cover and place in the refrigerator for 1 hour before serving.

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## Apricot Mint Chimichurri Ingredients

½ cup dried apricots  
1 teaspoon honey  
1 ¼ cup fresh mint leaves  
¾ cup fresh parsley  
½ cup fresh cilantro  
2/3 cup red wine vinegar  
4 cloves garlic, peeled  
1 teaspoons lime zest  
½ teaspoon black pepper  
1 teaspoon ground cumin  
harrisa paste, to taste  
1 – 1 ¼ tablespoons olive oil

## Instructions

Soak the apricots in a small bowl of hot water for 10 minutes to soften. In a food processor or blender combine all the ingredients except olive oil. Pulse to chop all the ingredients finely. While pulsing add the olive oil. Pulse until just combined. Adjust seasoning and spices if desired. Wait 10 minutes before serving.

## Assembly of Street Tacos

### Ingredients

flatbread or naan bread  
spiced pork tenderloin  
quick pickled vegetables  
apricot-mint chimichurri  
optional, cilantro  
optional, sliced jalapeno

Sear the spiced pork and slice into ¼ inch thick slices. Arrange a small amount of quick pickled vegetables in the center of flatbread or naan bread, top with a couple slices of pork. Drizzle a little apricot-mint chimichurri over the top. Garnish with fresh cilantro springs or and sliced jalapeno.