



Local Rhoots

LOCAL. SUSTAINABLE. MEALS.

Moroccan Pulled Pork & Rice

Ingredients

Moroccan Pulled Pork
LAN-ROC Pork Shoulder, Kosher
Salt, Pepper, Ginger, Turmeric,
Cinnamon, Paprika, Coriander,
Cumin, Olive Oil, Onion

Dry Goods
Jasmine Rice
Dates & Apricots
Almonds

Produce
Onion & Garlic Clove
Cilantro (TIP: place herb bunch in a
cup of water in the refrigerator)

Directions

Pour rice into a measuring cup and note how many cup(s) you have. Rinse rice and pour into a pot, then add 1.5 times that amount in water. Set on the stove and bring to a boil, reduce to a low simmer, cover and set timer for 20 minutes. After 20 minutes, remove from the heat and let stand for 10 minutes.

Roughly chop the dates, apricots, and cilantro.

Heat 2 tablespoons of oil or butter in a sauté over medium heat. Once hot, pour in the diced onion and garlic and sauté 5 minutes until the onion is translucent. Using a spatula, add the cooked rice to the pan and combine well. Remove from heat, transfer to a serving bowl, then add the dates, apricots, cilantro, and almonds.

Return the sauté pan to the stove and turn back on medium heat. Add the pulled pork to the pan and heat through. Add the pork to the center of the rice, or on the side

Plate the rice and pork together.