



Chipotle and Espresso Balsamic Marinated Pork Loin & Tomato Sauté with Cheesy Orzo & Blanched Asparagus

Camine Pappas / Serves 4 / April 2022

You will not believe how intensely flavorful this entrée is. I'm pretty sure it is the BEST pork dish I've ever created or eaten! Don't be put off by the word Espresso. This isn't the base for your morning caramel macchiato latte. The coffee is a bean, and when roasted and blended with balsamic it becomes a culinary tool to intensify almost every meat dish imaginable. It pairs with the Adobo, lime, and garlic like Fred and Ginger are paired on the dance floor. Made. For. Each. Other.

INGREDIENTS:

1 ½ lbs. pork tenderloin sliced
thinly
¼ C + 2 tsp Espresso Balsamic
Vinegar from **Olive This!**
2 T harissa olive oil
¼ C coarsely chopped chipotle
in adobo sauce
1 ½ t grated gingerroot
1 ½ t grated fresh garlic
1 t fresh thyme leaves
½ lime cut into chunks
½ t cumin powder
½ t paprika
1 ½ t kosher salt
½ t black pepper
2 T mild unflavored olive oil
1 ½ C tomatoes cut into 1-inch chunks
3 slices of red onion
2 T chopped fresh cilantro



METHOD:

Slice the tomatoes, chop the cilantro, and slice the red onion. Set aside.

Clean and trim the pork tenderloin and cut into very thin slices and set aside. In a large glass bowl add the harissa oil, espresso balsamic, grated ginger, grated garlic, chipotle in adobo, thyme, lime, salt, pepper, cumin, and

paprika. Add the sliced pork to the marinade and stir well. Let marinate for at least an hour. If you put in the fridge, be sure and remove and set on counter for at least 30 minutes so the meat reaches room temperature.

Add the 2 T of regular oil to a preheated and very hot pan. Add the pork and all the marinade to the pan. Add the tomatoes and the cilantro. Then sauté until the pork is cooked through. About 5-6 minutes. Turn often. When pork is done serve atop the orzo surrounded by blanched asparagus and top with the red onion and a flourish of the remaining cilantro.

For the cheesy orzo: Boil $\frac{3}{4}$ C orzo in 4 C boiling water until soft. Drain. Then add $\frac{3}{4}$ C grated English cheddar, $\frac{1}{4}$ C half-n-half cream, 2 T salted butter, 1 t kosher salt and a dash of black pepper. Stir, cover, and keep warm until ready to serve.

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