

Moroccan-Spiced Pork with Potato-Carrot Latke and Piña Colada-Curry Sauce



Ingredients:

For the Pork:

- 1 lb. ground pork
- 3 cloves garlic, finely chopped
- 1/4 cup red onion, finely chopped
- 1/2 tablespoon curry powder
- 1/2 tablespoon ground coriander
- 1/2 tablespoon ground cumin
- 1/2 tablespoon smoked paprika
- 1 teaspoon Worcestershire sauce
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1/2 teaspoon crushed red pepper flakes

For the Latke:

- 2 cups grated Yukon Gold potatoes
- 2 cups grated carrots
- 2 eggs
- 1 cup grated yellow onion
- 1/2 cup flour

- 1 tablespoon garlic powder
- 1 tablespoon salt
- 1 tablespoon ground black pepper

For the Sauce:

- 1 cup light evaporated milk
- 1 cup frozen piña colada drink mix, thawed
- 1/4 cup soy sauce
- 3 cloves garlic, finely chopped
- 2 tablespoons olive oil
- 2 tablespoons lemon grass, finely chopped
- 2 tablespoons curry powder
- 2 tablespoons crushed red pepper flakes
- Zest of one lime

Directions:

For the Pork:

1. Combine all ingredients in a mixing bowl and shape the meat into small patties.
2. Heat a skillet on the stove over medium-high heat. Spray the patties lightly with cooking spray, season with salt and pepper, and cook them in the skillet for approximately 10 minutes, turning them over after 5 minutes, until they browned on both sides.
3. Transfer the patties onto a foil-lined baking sheet and put them in a 350-degree oven to cook through.

For the Latke:

1. Combine the eggs, flour and seasonings in a large mixing bowl. Incorporate the potatoes, carrots and onions into the mixture until thoroughly combined.
2. Using the same skillet, reduce the heat to medium and add two tablespoons of olive oil to the pan. Spoon four even sized mounds of the potato mixture into the pan, leaving room in between.
3. Flatten the mounds slightly with a spatula, season with salt and pepper, and cook for approximately 5 minutes, or until golden brown. Flip the latkes over, season again with salt and pepper, and cook an additional 5 minutes until browned.
4. Transfer the latkes to the foil-lined baking sheet and put them in the oven to keep warm while you make the remaining latkes and sauce.

For the Sauce:

1. Heat two tablespoons of olive oil in a small saucepan over medium-high heat, and stir in the garlic cooking it until it is slightly toasted, about 3-5 minutes.
2. Add the remaining sauce ingredients to the pan, and cook over medium-high heat until it comes to a boil.
3. Continue to cook the sauce until it reduces slightly and thickens, about 3-5 minutes.

To serve the dish, position a latke in the center of a plate, and then place a patty on top of the latke. Drizzle the sauce on top.