

## GUASTELLO'S VILLAGE MARKET

# Cuban Spiced Pork Tenderloin and Soffrito Rice

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Serves 6

### Ingredients:

#### Rice:

1 tbl. olive oil or vegetable oil  
2 slices bacon, chopped  
1 small white onion, chopped  
1 small green bell pepper, chopped  
2  $\frac{3}{4}$  cups chicken broth  
1  $\frac{1}{2}$  cups white rice  
2 pinches saffron or  $\frac{1}{2}$  tsp. turmeric  
Salt

#### Pork:

2 pork tenderloins, trimmed, about 2  $\frac{1}{2}$  pounds total weight  
4 cloves garlic, cracked away from skin  
4 bay leaves  
2 tsp. anise or fennel seed  
2 tsp. ground coriander  
1 tbl. ground cumin  
2 limes, zested  
2 tbl. grill seasoning blend (recommended: McCormick Montreal Steak Seasoning) or coarse salt and pepper  
extra virgin olive oil or vegetable oil, to coat  
Optional garnishes: chopped mango or kiwi, or chopped cilantro and scallions

Preheat the oven to 450°.

Heat medium pot with a tight fitting lid over medium high heat. Add oil and bacon and brown bacon. Add onions and peppers and sauté 5 minutes. Bring broth to a boil. Add rice Cover the pot and reduce heat to simmer. Cook 15 to 18 minutes, until rice is tender.

For pork, cut 4 slits into each loin and nest garlic and bay into meat. Place meat on nonstick baking sheet. Combine the spices. Coat meat with oil. Rub spices over the pork tenderloins and place in oven. Roast meat 25 minutes. Remove from oven. Let juices redistribute, then slice and serve with soffrito rice and garnishes of chopped tropical fruit or chopped cilantro and scallions.

Suggested drink... mojitos!

*Credit: Rachel Ray*