

Caribbean Pork & Couscous Salad

Rose Product used: Pork Chops



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- 2 Rose Pork Chops, cut into
3/4-inch cubes
- 1 tbs Caribbean-style rub*
- 1 10-oz. package couscous
- 2 cups boiling water
- 1/2 tsp salt
- 1/2 cup dried cherries, coarsely chopped
- 4 green onions, sliced
- 2 oranges, peeled & sliced
- 1 medium cucumber, sliced
- 4 tbs olive oil
- 2 tbs orange juice
- Zest of 1 orange
- 1 1/2 tsp brown sugar
- Salt and pepper, to taste

Cooking Directions:

In plastic bag, shake together the pork cubes and Caribbean rub to evenly coat the pork. Skewer pork and grill over medium-hot fire for 8 minutes, turning occasionally to brown evenly. Alternatively, pork can be cooked under a broiler. Meanwhile make the dressing; Stir together oil, orange juice, orange zest, brown sugar; season with salt and pepper. In large bowl combine couscous and boiling water and 1/2 teaspoon salt and 1/2 of the dressing; let sit 5 minutes. Stir cherries and green onions into couscous. Arrange cucumber slices around the edge of four dinner plates; equally portion couscous mixture onto

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plates; topping with orange slices and pork cubes. Drizzle remaining dressing over the entire dish.

Serves 4

* To make your own Caribbean rub: combine 4 teaspoons ground allspice, 1 tbs each dried thyme and paprika, 1 tsp each cayenne, garlic powder, onion powder, salt and 1/4 teaspoon black pepper.



Recipe courtesy of the National Pork Board, modified