

MOROCCAN SEARED PORK TENDERLOIN WITH ISRAELI COUSCOUS WITH TOASTED PINE NUTS AND FRESH RED GRAPES

Pan-roasted spiced pork is paired perfectly with a savory and sweet Israeli couscous. The spiciness of the Moroccan flavors will pair nicely with the sweet fresh grapes, and the pomegranate molasses ties the dish together with its smoky sweet sourness.

Yield: 8 portions

Ingredients	Amounts
<i>Couscous</i>	
Extra virgin olive oil	2 Tbsp.
Garlic clove, finely chopped	2 Tbsp.
Onion, small dice	1 ea.
Red bell pepper, small dice	1 cup
Curry powder	½ tsp.
Israeli couscous	2 cups
Chicken stock, hot	2 cups
Pine nuts, toasted	½ cup
Currants	3 Tbsp.
Red grapes, halved	1 cup
<i>Pork</i>	
Pork tenderloin, trimmed	2 lb.
Moroccan Spice (recipe follows)	1 Tbsp.
Olive oil	¼ cup
Kosher salt	1 tsp.
Pomegranate molasses, for garnish	2 Tbsp.
Black grapes, halved	½ cup

Method

1. *For the pork tenderloin:* Trim the silverskin off each tenderloin and place into a large Ziplock bag. Add the spice mixture, olive oil, and salt. Seal the bag and rub the mixture into the pork; marinate for 2 hours in the refrigerator.
2. *For the couscous:* In a small saucepot, sauté the garlic, onion, and diced red bell pepper in the olive oil until the vegetables just start to color. Add the curry powder and cook for another minute to bloom the spice. Add the couscous and stock and bring to a simmer; cover and reduce the heat to low. Cook for 10 to 15 minutes, until the grain is soft, and remove from the heat. Add the pine nuts, currants, and fresh grapes and toss to combine. Keep warm until the pork is cooked.

3. *To cook the pork and serve:* Preheat the oven to 425°F. Place a large oven proof sauté over medium-high heat to cook the pork. Drizzle with olive oil and place the marinated pork into the hot pan and sear for 4 minutes, then turn to the other side and cook for 4 minutes. Place the pan into the preheated oven and roast for 10 to 15 minutes, until the internal temperature is 135°F. Remove and let the pork rest for 5 minutes. Slice at a diagonal and keep warm.
4. *To serve:* Warm 8 plates in the oven for 1 minute. Remove from oven and drizzle a little pomegranate molasses on each plate; top with a small mound of the Israeli couscous and place 3 slices of pork on the side. Garnish with fresh grape halves and serve warm.