



Kalamaki Pork Tacos

Prep time: 10 Cook Time: 15 Servings: 12

Mediterranean, Entrees, Appetizers/Sides/Snacks, Flour Tortillas, Casual Dining, Catering, FSR/QSR, Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Whole Wheat Tortillas	10462		24 Each
Kalamaki Marinated Pork			
Deconstructed Dolmadas			
Tzatziki Sauce (for Kalamaki Pork Tacos)			
Skewers		soaked	24 Each
Tomato		chopped	As Needed
Red Onion		chopped	As Needed

Instructions

1. Pre-heat grill to medium heat.
2. Skewer 2-4 chunks of pork, or about 1.5 oz. on each skewer. Reserve.
3. To serve: Grill skewers until pork is done. In each warmed whole wheat tortilla, place 3 tbsp. dolmades rice, one skewer of pork and drizzle with 1 1/3 tbsp. tzatziki sauce. Garnish with chopped tomato and onion.



Kalamaki Marinated Pork

Prep time: 5 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Olive Oil			1/2 cup
Red Wine Vinegar			2 Tbsp.
Lemon		juiced	1 Each
Water			1/4 cup
Mint		dried	1 Tbsp.
Oregano		dried	1 Tbsp.
Garlic Cloves		minced	2 Each
Bay Leaves			2 Each
Salt			To Taste
Pepper			To Taste
Pork		lean, cut into chunks	2 1/2 Lbs.

Instructions

1. In a small bowl, combine all oil, vinegar, lemon juice, water, herbs, garlic and spices. Whisk well to combine. Pour over pork, cover and allow to marinate for 12 hours or overnight. Reserve.



Deconstructed Dolmadas

Prep time: 10 Cook Time: 20 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Extra-Virgin Olive Oil			1/4 cup
White Onion		diced	1 cup
Fennel Bulb		diced	1 cup
Lemon Zest			1 tsp.
Pine Nuts		toasted	1/2 cup
Long-Grain Rice			1 cup
Chicken Stock			2 cup
Lemon Juice		fresh	1/4 cup
Grape Leaves		jarred, chopped	1/2 cup
Dill		fresh, chopped	2 Tbsp.
Parsley		fresh, chopped	2 Tbsp.

Instructions

1. In a large sauté pan, over medium heat, add oil. Add onion, fennel and lemon zest and sauté until translucent. Add toasted pine nuts, rice and chicken stock. Simmer, covered for 20-25 minutes or until rice is tender.
2. Once rice is finished cooking, while still on heat, add lemon juice and grape leaves, heat through. Remove from heat; add dill and parsley, mix well to combine. Reserve warm.



Tzatziki Sauce (for Kalamaki Pork Tacos)

Prep time: 10 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Cucumber		peeled, finely grated	1 Each
Greek Yogurt			14 Oz.
Garlic Cloves		minced	4 Each
Mint		dried	2 tsp.
Red Wine Vinegar			1 Tbsp.
Extra-Virgin Olive Oil			2 tsp.
Salt			To Taste
Pepper			To Taste

Instructions

1. Using a cheesecloth or sieve, press the cucumber to remove as much excess liquid as possible. Combine with yogurt, garlic, mint, vinegar and oil. Mix well to combine, season to taste. Reserve refrigerated.

