



## NO PROOF MOROCCAN BBQ PORK WITH MOROCCAN SLAW & ONION MARMALADE

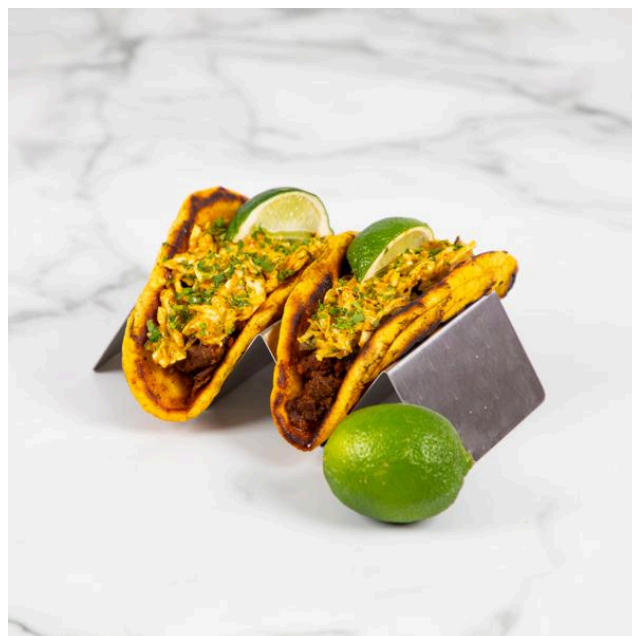
Spice up your mealtime with these bold and flavorful Moroccan-inspired tacos! Infused with Moroccan marinade, then grilled to perfection these taco style flatbreads are stuffed with tender pork or chicken, zesty cabbage slaw, and a sweet-savory onion marmalade. Every bite is a perfect balance of smoky, tangy, and aromatic goodness!

**Yield: 12 Tacos**

### INGREDIENTS

- 12 Each **RICH'S** NO PROOF WHITE DINNER ROLL DOUGH (#21994)
- 3 C Pulled Pork or Chicken in sauce, lightly packed
- 2 tbsp. Soy sauce
- 2 tbsp. Moroccan seasoning
- 2 tbsp. Fresh cilantro, finely chopped
- 1 1/2 tsp. Fresh ginger, minced
- 6 tbsp. McCormick Moroccan spice
- 2 C Vegetable oil
- 2 C Green cabbage, thinly sliced
- 1 C Shredded Carrots
- 1/4 C Green onions, thinly sliced on the bias
- 1/4 C Fresh mint, chiffonade
- 1/4 C Mayonnaise
- 1 tbsp. Lemon juice
- 1 tbsp. Granulated Sugar

Salt & pepper to taste



### DIRECTIONS

- 9 For the Moroccan Marinade: Combine 6 tablespoons of McCormick Moroccan spice and 2 cups of vegetable oil in a bowl and set aside until ready to use.
- 10 For Moroccan Cabbage Slaw: In a bowl combine and mix mayonnaise, sugar, 1 teaspoon of Moroccan seasoning, and lemon juice. Add in sliced cabbage, shredded carrots, and sliced green onion. Stir in the mint and season with salt and pepper to taste.
- 11 For Onion Marmalade: In a 4-quart or larger nonreactive saucepan, heat the olive oil and add onions. Sauté until golden brown. Add vinegar, wine, 1/2 cup water, sugar and thyme.
- 12 For Onion Marmalade: Bring to a boil over high heat; reduce the heat to medium low and simmer slowly, stirring occasionally, until the liquid has cooked down to a syrupy consistency, about 45 minutes to 1 1/4 hours.
- 13 For Onion Marmalade: The onions should be fairly moist but not swimming in syrup. Taste and season with salt and pepper and adjust the sugar and acid level as necessary to get a sweet and sour flavor. Let cool, transfer to an airtight container and refrigerate for up to two weeks
- Place the frozen dough on a parchment-lined sheet pan and

4 C	yellow onion, 1/8 sliced
2 tbsp.	Olive oil
1/2 C	White wine vinegar
1/4 C	Water
1/4 C	Granulated Sugar
2 tsp.	Fresh thyme, finely chopped

- 2 Cover with plastic wrap and place in the refrigerator to thaw, about 18 to 36 hours.
- 3 Make Moroccan marinade, Moroccan coleslaw and onion marmalade, cover and refrigerate until ready to use. See directions below.
- 4 Once the dough is thawed, remove the dough from the refrigerator and roll the dough into 3.5 in to 4 in circles on a floured surface.
- 5 Brush both sides of the of the dough with the Moroccan marinade, place on a flat top grill, or in a preheated skillet. Allow to cook for 1 to 1½ minutes on each side at medium high heat.
- 6 In a mixing bowl, combine meat in sauce with soy sauce, ginger, fresh cilantro and Moroccan seasoning.
- 7 Place in a pan and heat in the oven to 165 degrees.
- 8 Assemble top each flatbread with: ¼ cup of Moroccan meat mixture, 3T of Moroccan coleslaw mixture, 1T onion marmalade. Fold like a taco and serve.