



## MEXICAN COCHINITA PIBIL WITH ROASTED CALABACITAS

### Ingredients

For the pork (5 servings)

- Juice and zest of 3 oranges
- Juice and zest of 4 limes
- 1 tablespoon kosher salt
- 4 ounces achiote paste
- 1 tablespoon cumin, ground
- 2 tablespoons black pepper, ground
- 1 tablespoon Mexican oregano
- 1 head garlic, charred, chopped
- 1 cinnamon stick
- 1/4 teaspoon nutmeg, ground
- 1/4 teaspoon clove, ground
- 1 teaspoon chile piquin
- 5 bay leaves
- 1 pint water
- 4 banana leaves
- 4 pounds pork shoulder, cubed

For the roasted calabacitas (5 servings)

- 3 zucchini squash
- 3 yellow squash
- 2 teaspoons Mexican oregano
- 2 teaspoons salt

### Directions

For the pork

Preheat the oven to 325 F.

Mix all ingredients minus the banana leaves, and let marinade for up to 24 hours.

Bake the pork in an ovenproof pan, wrapped in the banana leaves with water for 3 hours or until falling apart.

For the roasted calabacitas

Cut the zucchini and the squash into 1/2-inch pieces or 1/4 lengthwise, and season with the oregano. Grill for 1 minute on each side, once both sides are grilled toss the vegetables in the salt.

### Side dish

Steamed Rice



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