



SPOTLIGHT RECIPE

PORK MATAMBRE WITH CHIMICHURRI AND YUCA SANCOCHADA

Pork matambre is a South American cut of pork or pork belly (primarily from Argentina and Uruguay) taken from the thin layer of meat between the ribs and the skin. The pork is stuffed with ingredients such as hard-boiled eggs, carrots, red bell peppers and herbs, then rolled into a cylinder and roasted.

SERVES 10



Chef Spotlight
Celebrating Foods of the World



For ingredients and
cooking directions, please
scan the QR code.

SPOTLIGHT RECIPE

PORK MATAMBRE WITH CHIMICHURRI AND YUCA SANCOCHADA

INGREDIENTS

- 1/4 cup extra-virgin olive oil
- 5 fresh garlic cloves, minced
- 1/4 cup fresh cilantro, chopped
- 1/4 cup fresh parsley, chopped
- 1/2 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 4 pounds pork, belly, trimmed
- 1 cup red bell peppers, julienned
- 4 eggs, hard cooked

DIRECTIONS

Preheat the oven to 350 F.

Mix the oil, garlic, cilantro, parsley, salt and black pepper together. Rub both sides of the pork. Inlay the bell pepper and eggs in a line in the belly and roll it up. Tie it with butcher's twine.

Place on a rack and roast in the oven until the internal temperature reads 145 F. Let rest for 10 minutes, slice and serve immediately.

