



Rubbed Pork Tenderloin and Chipotle Ratatouille

NIBBLEDISH CONTRIBUTOR

Ingredients

For the Pork: - 1 pork tenderloin - 3 tbsp olive oil - 2 tbsp coriander seeds - 2 tbsp caraway seeds - 3 tbsp cumin - 2 tbsp dried Oregano For the Ratatouille - 2 cloves of garlic - 2 med size onions - 1/2 large eggplant - 2 zucchinis - 4 large tomatoes - 1 chipotle pepper - 2 black cardomon seeds

Instructions

Start with the Ratatouille. In a medium size pot, heat 3 tablespoons of olive oil and add chopped garlic and sliced onions. Cut eggplant into 1/2 inch cubes, salt and let drain on some paper towel. Once they've sweated a bit add to garlic and onions. Halve the zucchinis lengthwise and cut into slices then add to pot. Let this mixture cook down a bit. Chop tomatoes and add with the chipotle and cardomon seeds. Cook out for about an hour and don't forget to add salt and pepper to your taste. The Pork. In a hot skillet with some olive oil, sear tenderloin evenly on all sides. Remove from skillet and let cool a minute. Grind spices but not too finely. You want them coarse. Coat pork tenderloin with a little oil, season with salt and pepper and sprinkle the spice mix over it. Gently press spice mix into tenderloin. Place in ovenproof dish and roast at 380F for about 20 minutes. Let rest and carve. I served this with a side of polenta.