

Tampa Tacos

Raymond James Stadium's Tampa Tacos, created by Aramark Executive Chef Kevin Riley, are the perfect comfort food for game day.

Makes 10 tacos

Black Bean Salsa

2 cups	Black Beans
¼ Cup	Red Bell Peppers (small dice)
¼ Cup	Yellow Bell Peppers (small dice)
¼ Cup	Red Onions (small dice)
2 tsp	Tomatillos (small dice)
1 Tbsp	Chopped Cilantro
1 Tbsp	Extra Virgin Olive Oil
1/8 tsp	Chili Powder
1/8 tsp	Cumin
1 ½ Tbsp.	Lime Juice (Fresh Squeezed)
1 tsp	Kosher Salt



Method:

In a small bowl combine black beans, peppers, onions, tomatillo. Add the extra virgin olive oil, chili powder, cumin, salt and fresh lime juice. Set aside.

Mojo Pork

5 lbs.	Fresh Boneless Pork Butt
¼ tsp	Ground Cinnamon
2 tsp	Fresh Ground Pepper
¼ Cup	Sliced Garlic
2 tsp	Chili Flakes
2 Tbsp.	Fresh Chopped Oregano
2 tsp	Coriander
1 Tbsp.	Brown Sugar
4 Tbsp.	Extra Virgin Olive Oil
2 ea.	Florida Oranges (Sliced in 1/4s)
2 Tbsp.	Kosher Salt

Method:

In a small mixing bowl, combine all ingredients. Preheat oven to 195 degrees.

Place pork butt on a sprayed rack and baking sheet pan.

Score the meat on top lightly and rub the pork generously, to allow seasoning to adhere to the pork.

Place in the oven allow to cook for 8 hours or overnight.

When the pork has rested for 10 minutes, shred with a pair of tongs, or use latex gloves and your hands.

To build the tacos, layer 1 fresh white corn tortilla (or tortilla of your choice) with the shredded pork. Top with 1 tbsp. of the black bean salad. Garnish with fresh lime wedge and sour cream.