

STREET FOOD RECIPES

Serve up your favourite food truck recipes from the comfort of your own kitchen

PREPARATION
TIME 30 minutes
COOKING TIME
10-12 minutes
SERVES 4

Pork Tacos with Guacamole

YOU WILL NEED

For the cabbage pickle ✓ ¼ small red cabbage ✓ White wine vinegar ✓ 1 tbsp salt ✓ 1 tbsp sugar
For the roast pork ✓ 500g roast pork ✓ 50g organic butter ✓ 1 tbsp olive oil ✓ 1 orange, juiced
For the jalapeño yogurt ✓ ½ jar of pickled jalapeños ✓ 1 tbsp olive oil ✓ 1 tsp salt ✓ ½ small pack of coriander stalks ✓ Organic yogurt
For the guacamole ✓ 2 avocados ✓ 1 lime, juice and zest ✓ 100g ripe tomatoes ✓ Handful of coriander leaves
For the taco shells ✓ 1 pack tortilla wraps

DIRECTIONS

- Thinly slice the red cabbage and cover with white wine vinegar. Add a large splash of water, salt and sugar. Stir to fully mix and leave to one side.
- Cut the pork into bite-sized chunks. Add to a hot pan with the butter and oil then cook until browned on all sides. Squeeze in the juice of the orange and cook on a low temperature until the juice has reduced and becomes sticky.
- Meanwhile, add the jalapeños, olive oil, salt and coriander stalks to a blender and blitz until smooth. Stir through the yogurt a tbsp at a time until you reach the desired heat.
- Scoop out the avocado flesh and add the lime zest and juice. Roughly chop the tomatoes and coriander leaves and add to the guacamole. Stir to combine and season to taste.
- Using the lid of your yogurt pot as a template, cut out 3 individual tacos from each tortilla wrap. Warm gently in a preheated oven before serving.
- Fold the tacos into shells then pop into a lined serving dish. Add spoonfuls of pickled cabbage, pork, jalapeño yogurt and guacamole to each shell. Serve with lime wedges and coriander.

Recipe and image courtesy of Yeo Valley Organic, yeovalley.co.uk

Spicy pork and apple skewers

YOU WILL NEED

✓ 2 Jazz apples, juiced ✓ 160g brown sugar
✓ 2 tbsp rum ✓ 1 tsp garlic salt ✓ 100g tomato ketchup ✓ 2 tbsp Worcestershire sauce
✓ 1 pork tenderloin, approximately 400g, cut into cubes ✓ 2 Jazz apples, cored and cubed ✓ 1 red onion, chopped ✓ 4 Scotch bonnet chillies

DIRECTIONS

- Add the cubed pork, Jazz apple pieces and red onion to the marinade and leave in the fridge overnight or for at least 3 hours.
- Make the marinade by adding the Jazz apple juice, brown sugar, rum, garlic salt, tomato ketchup and Worcestershire sauce to a pan and simmer on a low heat for 30 minutes to an hour.
- Soak wooden skewers in water. Make the skewers with a Scotch bonnet on the end, followed by pork, Jazz apple and red onion to fill the skewer.
- Preheat the oven to 180°C/Gas Mark 4. Cook the skewers for 12-15 minutes in the oven, making sure to baste the skewers with a little extra sauce.
- The remaining sauce can be used for dips and will keep for up to a week in the fridge.

Recipe and image courtesy of Jazz Apple UK, jazzapple.com

PREPARATION
TIME 30 minutes
(+ 3 hours
marinating)
COOKING TIME
12-15 minutes
SERVES 4

Naan pizza bread

YOU WILL NEED

✓ 2 plain naans ✓ 2 tbsp flat-leaf parsley, chopped ✓ 1 tbsp capers, roughly chopped
✓ 1 garlic clove, finely chopped ✓ 1 tbsp olive oil ✓ 180g pack sweet chilli beetroot, cut into wedges ✓ 55g pepperoni ✓ 125g ball mozzarella, torn into pieces ✓ Freshly ground black pepper

DIRECTIONS

- Preheat the oven to 220°C/Gas Mark 7.
- Arrange the naans on a baking sheet.
- In a small bowl, mix together the parsley, capers, garlic and olive oil, then divide between the naans and spread all over with the back of a spoon.
- Top each naan evenly with the sweet chilli beetroot, pepperoni and mozzarella. Grind over a little black pepper and bake in the hot oven for 10-12 minutes until the naans are crisp and the mozzarella has melted. Serve immediately.

Recipe and image courtesy of Love Beetroot, lovebeetroot.co.uk

PREPARATION
TIME 10 minutes
COOKING TIME
10-12 minutes
SERVES 4



Jumbo hot dogs with chilli onion relish

YOU WILL NEED

- ✓ 560g can Princes jumbo hot dogs
- ✓ 2 tbsp sunflower oil
- ✓ 1 large onion, sliced into rings
- ✓ 1 red chilli, deseeded and thinly sliced
- ✓ 1 garlic clove, crushed
- ✓ 2 tsp sugar
- ✓ 2 tbsp malt vinegar
- ✓ 6 hot dog rolls
- ✓ Salt
- ✓ Freshly ground black pepper

DIRECTIONS

- Empty the hot dogs into a saucepan and bring to the boil. Reduce the heat and simmer for 5-6 minutes.
- Meanwhile, heat the sunflower oil in a frying pan and add the onion, chilli and garlic. Fry for 4-5 minutes until softened and lightly browned, then add the sugar and vinegar. Cook for a further 1-2 minutes.
- Split the hot dog rolls and place a hot dog in each one.
- Season the chilli onion relish with a little salt and freshly ground black pepper. Spoon some onto each hot dog and serve immediately.

Recipe and image courtesy of Princes, princes.co.uk

Sweet potato burgers

YOU WILL NEED

- ✓ 3 large sweet potatoes, about 750g
- ✓ 3tbsp Tracklements Sweet Pepper Relish, plus extra to serve
- ✓ ½ tbsp ground cumin
- ✓ ½ tbsp ground coriander
- ✓ 170g tin sweetcorn, drained
- ✓ Bunch of fresh coriander, roughly chopped
- ✓ 100g polenta
- ✓ Sea salt
- ✓ Black pepper
- ✓ 5 burger buns
- ✓ Red onion, sliced
- ✓ Lettuce

DIRECTIONS

- Heat the oven to 200°C/Gas Mark 6. Pierce the sweet potatoes, place on a baking tray and bake for 45 minutes until really soft.
- Once cooled, scoop out the flesh of the potato and put in a bowl. Add 3 tbsp relish. Mash together with the cumin and ground coriander, sweetcorn, fresh coriander and half of the polenta and season to taste.
- Shape the mixture into 10 burgers. The mixture will be quite soft. Carefully dip each one into the remaining polenta and dust off any excess. Place the burgers on oiled baking trays and chill for at least 30 minutes.
- Cook the burgers in a frying pan for 10 minutes on each side until nicely browned.
- Serve in buns halved and warmed. Pop a burger into the bun, top with the relish, a slice of red onion and lettuce.

Recipe and image courtesy of Tracklements Sweet Pepper Relish, tracklements.co.uk



Jalapeño poppers

YOU WILL NEED

- ✓ 200g cream cheese
- ✓ 200g grated mozzarella
- ✓ 20g watercress, finely chopped
- ✓ Salt
- ✓ Black pepper
- ✓ 300g large jalapeños, halved and deseeded
- ✓ 200ml milk
- ✓ 4 tbsp flour
- ✓ 2 eggs, beaten
- ✓ 120g panko breadcrumbs
- ✓ Vegetable oil for deep frying
- ✓ Salsa or mayonnaise, to serve

DIRECTIONS

- In a bowl, mix together the cream cheese, mozzarella and watercress until well combined. The cheese and watercress should add enough seasoning but add salt and pepper to taste.
- Stuff the cheese mixture into the jalapeño halves and then dip in the milk.
- Roll in the flour and allow to dry for 10-15 minutes.
- Roll in the egg, then the breadcrumbs before repeating with the egg and more breadcrumbs. Set aside on a lined tray.
- Heat the vegetable oil to 180°C in a deep frying pan no more than two-thirds full.
- Deep-fry the jalapeños for 1-2 minutes or until golden and crisp.
- Allow to drain and season with salt to retain crispness. Serve straight away with your dip of choice.

Recipe and image courtesy of Watercress, watercress.co.uk

Baked churros

YOU WILL NEED

- For the dough** ✓ 225ml water
- ✓ 115g unsalted butter
- ✓ 2 tbsp unrefined light muscovado sugar
- ✓ ¼ tsp salt
- ✓ 145g plain white flour
- ✓ 3 large eggs
- ✓ ½ tsp vanilla extract
- For the dusting** ✓ 115g Billington's unrefined golden caster sugar
- ✓ ¼ tsp salt
- ✓ 1 tsp ground cinnamon
- For the chocolate sauce** ✓ 200g dark chocolate
- ✓ 100ml double cream
- ✓ 100ml whole milk
- ✓ 45ml golden syrup
- ✓ ½ tsp vanilla extract

DIRECTIONS

- Preheat your oven to 200°C/Gas Mark 6. In a pan, heat the water, butter, sugar and salt until it begins to simmer and then add the flour, beating until you have a smooth dough that forms a ball.
- Cook over a low heat for 1 minute. Remove from the heat and set aside.
- Beat together the eggs and vanilla. Gradually incorporate into the dough until it's absorbed and you have a thick, elastic paste.
- Put the paste into a piping bag with a star nozzle and pipe lines of paste onto the parchment, leaving 3cm between each one. Bake for 18 minutes or until golden. Turn off the oven and leave in there for 8-10 minutes to dry out. Once baked, you can store them in an airtight container for up to 3 days.
- While the churros are baking, tip the dusting ingredients into a freezer bag.
- Make your chocolate sauce by putting all the ingredients into a pan. Stir the chocolate constantly as it melts until you have a smooth, shiny sauce.
- When the churros are ready, put them in the bag with the dusting and coat them well, then serve them straight away with the warm chocolate sauce.

Recipe and image courtesy of Baking Mad, bakingmad.com

