



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Jerk Sauce

The nine-spice barbecue jerk sauce with Jamaican spice from Barkers brings lots of sweet, smokey flavour to this meal. But don't worry, it's not hot, and great for the whole family, whether they like heat or not.



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Caribbean Pork with Nectarine Salsa

Sweet & smokey Caribbean-style pork mince served on fragrant basmati rice with a side of fresh nectarine salsa.



25 minutes



2 servings



Pork

18 January 2021

Fussy eaters at home?

Instead of slicing the spring onion and celery, chop it finely (or grate) before adding to the beef mince. Instead of making the salsa, cut nectarine and radishes into wedges and cucumber into sticks.

FROM YOUR BOX

BASMATI RICE	150g
NECTARINE	1
LEBANESE CUCUMBER	1
RADISHES	1/3 bunch *
SPRING ONIONS	2
PORK MINCE	300g
CELERY STICK	1
JAMAICAN JERK SAUCE	1/3 cup *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil, oil for cooking, salt, pepper, red wine (or other) vinegar

KEY UTENSILS

frypan, saucepan

NOTES

Use the rice tub to easily measure the right amount of water.

Deseed the cucumber for a drier salsa.

Add 1-2 tsp sweetener of choice to the salsa if preferred.

No pork option – pork mince is replaced with **chicken mince**. Add 1 tbsp oil before frying in step 3.



1. COOK THE RICE

Place rice in a saucepan and cover with 1.5 x amount of water (see notes). Cover with lid, cook over low heat for 10-15 minutes. Remove from heat, let stand 5 minutes. Stir carefully with a fork.



2. MAKE THE SALSA

Dice nectarine, cucumber and radishes. Slice green ends of spring onions. Toss together with **3 tsp olive oil, 1 1/2 tsp vinegar, salt and pepper** (see notes).



3. COOK THE MINCE

Heat a frypan over medium-high heat. Add pork mince and fry for 5-6 minutes. Slice celery and white ends of spring onions. Add to pan and cook for 2-3 minutes.



4. ADD THE JERK SAUCE

Add 1/3 cup jerk sauce and **1/4 cup water** to pan. Simmer for 5 minutes, season with **salt and pepper**.



5. FINISH AND PLATE

Divide rice between bowls. Spoon over pork mince and serve salsa on the side.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

