



DINNER TWIST
LOCAL. HEALTHY. DELIVERED



Product Spotlight: Garlic


After eating lots of garlic, your body expels sulphur from the lungs and skin. Maybe that's why vampires don't like garlic?



3 Mexican Rice with Smokey Beef Scallopini

Mild Mexican-style flavours of cumin and paprika in perfect unison with basmati rice, tender beef scallopini and corn.

 30 minutes

 4 servings

 Beef

21 May 2021

In a pickle?

Instead of making veggie pickle in step 3, simply wedge tomato and cut cucumber into sticks to serve fresh on the side.

FROM YOUR BOX

BASMATI RICE	300g
SPRING ONIONS	1/2 bunch *
GARLIC CLOVES	2
RED CAPSICUM	1
CORN COBS	2
LEBANESE CUCUMBER	1
TOMATOES	2
BEEF SCALLOPINI	600g
LIME	1

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, ground cumin, smoked paprika, vinegar (we used red wine), honey

KEY UTENSILS

2 large frypans, saucepan

NOTES

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

Use a non-metal bowl for pickling.

For extra flavour, stir any resting juice from the beef through the rice.

No beef option - beef scallopini are replaced with chicken schnitzels. Cook over medium-high heat for 4-5 minutes on each side or until cooked through.



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. FRY THE VEGETABLES

Heat a frypan with **oil** over medium-high heat. Slice spring onions (reserve some green tops for garnish), crush garlic, dice capsicum and remove corn kernels. Add to pan as you go with **2 tsp cumin** and **2 tsp paprika**. Cook for 5-6 minutes.



3. MAKE THE PICKLES

Halve cucumber lengthwise and remove seeds, dice tomatoes and add to a bowl (see notes). Toss with **1 tbsp olive oil**, **1 tbsp vinegar**, **1/2 tsp paprika** (optional), **1 tsp honey, salt and pepper**.



4. COOK THE SCALLOPINI

Heat another large frypan over **high** heat. Rub scallopini with **2 tsp paprika, oil, salt and pepper**. Cook (in batches) for 1 minute on each side, or until browned and cooked to your liking. Take off heat.



5. ADD THE RICE

Add cooked rice to the vegetables and stir well to combine. Season to taste with **salt and pepper** (see notes).



6. FINISH AND PLATE

Wedge lime.

Divide rice among bowls with scallopini on the side. Serve with pickles and lime wedge, garnish with reserved spring onion tops.

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

