



DINNER TWIST
LOCAL, HEALTHY, DELIVERED





Product Spotlight: Corn

Corn is also known as maize. It originated in Mexico more than 10,000 years ago!

G2 Cajun Pork Dirty Rice with Jalapeño

Brown basmati rice tossed with free-range pork mince, loads of veggies and our custom-blended spice mix from Turban Chopsticks, served with lime and jalapeño.

 25 minutes

 2 servings

 Pork

8 July 2022

Spice it down!

No need to worry about spice scaring away fussy eaters. The spice mix in this dish is fragrant, not spicy. Simply omit the jalapeños slices at the end.

Per serve: **PROTEIN** **TOTAL FAT** **CARBOHYDRATES**
0g 0g 0g

FROM YOUR BOX

BROWN BASMATI RICE	1 packet (150g)
PORK MINCE	300g
SPRING ONIONS	4
CELERY STICK	1
GREEN CAPSICUM	1
JERK SPICE MIX	1 packet
CORN COB	1
LIME	1
JALAPEÑO	1

FROM YOUR PANTRY

salt, pepper, 1 stock cube (see notes)

KEY UTENSILS

large frypan, saucepan

NOTES

We recommend using a chicken or vegetable-based stock cube for this recipe.



1. COOK THE RICE

Place rice in a saucepan, cover with 1.5 x amount of water. Cover with a lid, cook on medium heat for 15–17 minutes. Remove from heat and stand for 5 minutes. Stir carefully with a fork.



2. BROWN THE PORK MINCE

Heat a large frypan over medium–high heat. Add mince and break up any lumps with a wooden spoon. Cook for 4–6 minutes until mince begins to brown.



3. ADD THE VEGETABLES

Meanwhile thinly slice spring onions (reserve some green tops for garnish) and celery sticks, and dice capsicum. Add to pan along with jerk spice mix. Sauté for 5 minutes. Remove corn kernels from cob and add to pan.



4. TOSS THE RICE

Toss rice through pork and vegetables. Crumble in **stock cube** and pour in **1/3 cup water**. Zest lime and add to pan. Stir to combine. Simmer for a further 5 minutes.



5. PREPARE THE TOPPINGS

Squeeze juice of 1/2 lime into pan. Season to taste with **salt and pepper**.

Wedge remaining lime. Thinly slice jalapeño and reserved spring onion green tops.



6. FINISH AND SERVE

Divide rice among shallow bowls. Top with spring onion green tops and jalapeño slices. Serve with lime wedges.

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**

