K2

DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Corn

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

Cajun Pork Dirty Rice

with Jalapeño

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

30 minutes | 2 servings | Pork

Spice it down!

Don't worry about the spice scaring away fussy eaters; the spice mix in this dish is fragrant, not spicy. You can omit the jalapeño slices at the end.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	34g	20g	58g

FROM YOUR BOX

BROWN BASMATI RICE	150g
PORK MINCE	300g
SPRING ONIONS	1 bunch
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.

Jerk spice mix: cumin, paprika, brown sugar, garlic powder, dried parsley, nutmeg, cinnamon

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1. COOK THE RICE

Place **rice** in a saucepan, cover with **300ml 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 stick**, 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 **zest** 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.**

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