

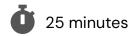


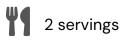


Cajun Pork Dirty Rice

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.







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.

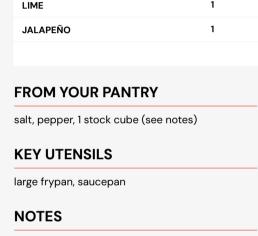
TOTAL FAT CARBOHYDRATES 60g

79g

FROM YOUR BOX

BROWN BASMATI RICE	150g
PORK MINCE	500g
SPRING ONIONS	1 bunch
CELERY STICK	1
RED CAPSICUM	1
JERK SPICE MIX	1 packet
CORN COB	1
LIME	1
JALAPEÑO	1

We recommend using a chicken or vegetablebased stock cube for this recipe.





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.



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



