



**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 from Turban Chopsticks, served with lime and jalapeño.

 25 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
	60g	15g	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

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 **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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