

**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.



30 minutes



4/6 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 omit the jalapeño slices at the end.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
4P/6P:	34g/43g	24g/31g	72g/69g

FROM YOUR BOX

	4 PERSON	6 PERSON
BROWN BASMATI RICE	300g	150g + 300g
PORK MINCE	500g	2 x 500g
SPRING ONIONS	1 bunch	1 bunch
CELERY STICKS	2	3
RED CAPSICUM	1	2
JERK SPICE MIX	1 packet	2 packets
CORN COBS	2	3
LIME	1	2
JALAPEÑO	1	1

FROM YOUR PANTRY

salt, pepper, 1 stock cube (see notes), ground cumin

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



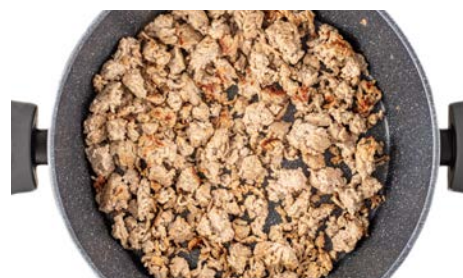
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1. COOK THE RICE

Place **rice** in a saucepan, cover with **600ml 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.

6P – use 900ml water for the rice.



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 5-7 minutes until **mince** begins to brown.



3. ADD THE VEGETABLES

Meanwhile, thinly slice **spring onions** (reserve some green tops for garnish) and **celery sticks**, dice **capsicum**. Add to pan along with **jerk spice mix** and **1 tbsp cumin**. Sauté for 5 minutes. Remove **corn kernels** from **cobs** and add to pan.



4. TOSS THE RICE

Toss **rice** through **pork** and **vegetables**. Crumble in **stock cube** and pour in **1/2 cup water**. Zest **lime** and add **zest** to pan. Stir to combine. Simmer for further 5 minutes.

6P – pour in 3/4-1 cup water.



5. PREPARE THE TOPPINGS

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

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

6P – squeeze in juice of 1 lime into rice and wedge remaining 1 lime.



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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