



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Corn


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



## G4 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

 4 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 (300g)
PORK MINCE	600g
SPRING ONIONS	1 bunch
CELERY STICKS	2
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), ground cumin

## 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 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, and dice capsicum. Add to pan along with jerk spice mix and **1 tbsp cumin**. 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 **1/2 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](mailto:hello@dinnertwist.com.au)

