




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

 4 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** 34g **TOTAL FAT** 9g **CARBOHYDRATES** 72g

FROM YOUR BOX

BROWN BASMATI RICE	300g
PORK MINCE	500g
SPRING ONIONS	1 bunch
CELERY STICKS	2
RED CAPSICUM	1
JERK SPICE MIX	1 packet
CORN COBS	2
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.



Scan the QR code to submit a Google review!



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.



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 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 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**

