



UCOOK

Spiced Pork Jambalaya

with luscious gravy & fresh chives

Pure comfort food with a Cajun kick! Flavoursome loaded rice with crispy pork belly is drizzled with a spicy gravy, and elevated with a sprinkle of chives & a squeeze of lemon juice. Completely irresistible.

Hands-on Time: 30 minutes

Overall Time: 50 minutes

Serves: 3 People

Chef: Kate Gomba

 Fan Faves

 Waterford Estate | Range Chardonnay 2018

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Ingredients & Prep

300ml	White Basmati Rice
600g	Pork Belly Pieces <i>rind removed & sliced into 1cm thick slices</i>
30ml	NOMU Cajun Rub
360g	Carrot <i>rinsed, trimmed & cut into small chunks</i>
2	Onions <i>peeled & roughly diced</i>
15ml	Dried Oregano
150g	Peas
60g	Spinach <i>rinsed & gently shredded</i>
2	Lemons <i>1½ zested & cut into wedges</i>
15ml	Cornflour
15ml	Chicken Stock
12g	Fresh Chives <i>rinsed & finely sliced</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Tinfoil

1. FLUFFY RICE Boil the kettle. Rinse the rice and place in a pot over a medium-high heat. Submerge in 600ml of salted water and pop on a lid. Once boiling, reduce the heat and simmer for 8-10 minutes until most of the water has been absorbed. Keeping the lid on, remove from the heat and set aside to steam for a further 10 minutes. On completion, drain if necessary and fluff up with a fork.

2. NO PORKING AROUND Place a large nonstick pan over a medium heat with a drizzle of oil. When hot, add the sliced pork fat side down and sear for 3-5 minutes per side, or until browned and cooked through. In the final minute, baste the slices with ½ of the rub. Remove from the pan and cover with tinfoil to keep warm.

3. FRAGRANT VEGGIES Return the pan to a medium heat with a drizzle of oil (if necessary). When hot, fry the carrot chunks and ¾ of the diced onions for 7-8 minutes until soft but still crunchy. In the final 2-3 minutes, add the oregano and peas. Add the cooked rice, shredded spinach, some lemon zest (to taste). Season and mix to combine.

4. SPICY GRAVY Combine the cornflour with 3 tsp of water. Dilute the stock with 300ml of boiling water. Finely dice the remaining onions. Place a small pan over a medium heat with a drizzle of oil. When hot, add the remaining onions and rub, and fry for 4-5 minutes until softened. Add the diluted stock and simmer for 5-6 minutes until reduced. Add the cornflour mixture and simmer for 2-3 minutes until thickened. Remove from the heat and season with a squeeze of lemon juice (to taste) and some seasoning.

5. YUMMY YUM! Plate up the loaded rice and top with the pork belly, and drizzle the gravy over the pork. Sprinkle over the chopped chives, and garnish with a lemon wedge. Well done, Chef!

Nutritional Information

Per 100g

Energy	647kJ
Energy	155kcal
Protein	7.9g
Carbs	17g
of which sugars	2.4g
Fibre	2.1g
Fat	6.2g
of which saturated	2.1g
Sodium	135mg

Allergens

Allium, Sulphites

Cook
within 2
Days