



UCCOOK

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: 25 minutes

Overall Time: 45 minutes

Serves: 2 People

Chef: Kate Gomba

 Fan Faves

 Waterford Estate | Range Chardonnay 2018

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Ingredients & Prep

200ml	White Basmati Rice
400g	Pork Belly Pieces <i>rind removed & sliced into 1cm thick slices</i>
20ml	NOMU Cajun Rub
240g	Carrot <i>rinsed, trimmed & cut into small chunks</i>
1	Onion <i>peeled & roughly diced</i>
10ml	Dried Oregano
100g	Peas
40g	Spinach <i>rinsed & gently shredded</i>
1	Lemon <i>zested & cut into wedges</i>
10ml	Cornflour
10ml	Chicken Stock
8g	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 450ml 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 6-7 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 2 tsp of water. Dilute the stock with 200ml of boiling water. Finely dice the remaining onion. Place a small pan over a medium heat with a drizzle of oil. When hot, add the remaining onion and rub, and fry for 3-4 minutes until softened. Add the diluted stock and simmer for 4-5 minutes until reduced. Add the cornflour mixture and simmer for 1-2 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 alongside 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