



UCOOK

Mouth-watering Mexican Pork & Rice

with chipotle chillies & sour cream

Spice up your dinner with delicious pork rump and loaded rice packed with black beans, corn, and chipotle chillies. This spicy offering is cooled down with dollops of sour cream! YUM-O!

Hands-on Time: 25 minutes

Overall Time: 30 minutes

Serves: 2 People

Chef: Kate Gomba

 Quick & Easy

 Delheim Wines | Delheim Gewürztraminer

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Ingredients & Prep

150ml	White Basmati Rice <i>rinsed</i>
1	Red Onion
120g	Black Beans
1	Spring Onion
20g	Chipotle Chillies in Adobo
1	Lemon
100g	Corn
20ml	NOMU Spanish Rub
300g	Pork Rump
80ml	Sour Cream

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Butter (optional)

1. IT'S SO FLUFFY! Place the rinsed rice in a pot with 300ml of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, 8-10 minutes. Remove from the heat and set aside to steam, 8-10 minutes. Fluff up with a fork and cover.

2. PREP STEP Peel and roughly slice the onion. Drain and rinse the black beans. Finely slice the spring onion, keeping the white and green parts separate. Roughly chop the chipotle chillies. Zest and cut the lemon into wedges.

3. MEXICAN RICE When the rice has 10 minutes remaining, place a pan over a medium heat with a drizzle of oil. When hot, add the sliced onion and fry until soft and translucent, 4-5 minutes (shifting occasionally). Add the corn and the drained black beans. Fry until heated through and starting to char, 3-4 minutes (shifting occasionally). In the final 1-2 minutes, add the spring onion whites, the chopped chipotle chillies (to taste), and ½ the rub. Mix until fully combined. Remove from the heat and add the cooked rice and some seasoning. Mix until fully combined. Cover to keep warm.

4. RUMP PA PA! Place a pan over a medium-high heat with a drizzle of oil. Pat the steaks dry with paper towel. When the pan is hot, sear the steaks fat-side down until crispy, 3-5 minutes. Flip the steak and sear until browned, 3-4 minutes per side (for medium-rare). During the final 1-2 minutes, baste with a knob of butter or a drizzle of oil and the remaining rub. Remove from the pan on completion and allow to rest for 5 minutes before slicing. Lightly season the slices.

5. DOLLOPS OF ZEST In a small bowl, combine the sour cream with the juice from 2 lemon wedges, some lemon zest (to taste), and seasoning.

6. AS NICE AS SPICY RICE! Make a bed of the loaded rice. Top with pork rump slices and dollop over the sour cream. Sprinkle over any remaining lemon zest and the spring onion greens. Side with any remaining lemon wedges. Divine, Chef!

Nutritional Information

Per 100g

Energy	691kJ
Energy	165kcal
Protein	7.7g
Carbs	18g
of which sugars	2g
Fibre	1.8g
Fat	7.1g
of which saturated	2.7g
Sodium	166mg

Allergens

Dairy, Allium, Sulphites

Cook
within 2
Days