



# 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:** 35 minutes

**Overall Time:** 55 minutes

---

**Serves:** 4 People

---

**Chef:** Kate Gomba

---

 Fan Faves

---

 Waterford Estate | Range Chardonnay 2018

---

Loved the dish? Let us know. Join the UCOOK community. Share your creations + tag us @ucooksa #lovingucook

## Ingredients & Prep

400ml	White Basmati Rice
800g	Pork Belly Pieces <i>rind removed &amp; sliced into 1cm thick slices</i>
40ml	NOMU Cajun Rub
480g	Carrot <i>rinsed, trimmed &amp; cut into small chunks</i>
2	Onions <i>peeled &amp; roughly diced</i>
20ml	Dried Oregano
200g	Peas
80g	Spinach <i>rinsed &amp; gently shredded</i>
2	Lemons <i>zested &amp; cut into wedges</i>
20ml	Cornflour
20ml	Chicken Stock
15g	Fresh Chives <i>rinsed &amp; 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 900ml 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 8-9 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 4 tsp of water. Dilute the stock with 400ml 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