



UCCOOK

Caribbean Lamb & Spicy Pineapple Salsa

with coconut rice

Hands-on Time: 20 minutes

Overall Time: 35 minutes

Adventurous Foodie: Serves 1 & 2

Chef: Kate Gomba

Wine Pairing: Muratie Wine Estate | Muratie Melck's-Blended Red

Nutritional Info	Per 100g	Per Portion
Energy	829.6kJ	4597.1kJ
Energy	198.3kcal	1098.9kcal
Protein	6.5g	35.9g
Carbs	16.4g	91g
of which sugars	2.5g	13.9g
Fibre	0.7g	3.7g
Fat	11.9g	65.7g
of which saturated	6.4g	35.5g
Sodium	111.6mg	618.7mg

Allergens: Sulphites, Cow's Milk, Allium

Spice Level: Hot

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
10ml	20ml	Lime Juice
100g	200g	Cucumber <i>rinse & roughly dice</i>
50g	100g	Tinned Pineapple Pieces <i>drain</i>
100ml	200ml	Jasmine Rice <i>rinse</i>
20g	40g	Pickled Onions <i>drain & roughly dice</i>
2.5ml	5ml	Dried Chilli Flakes
175g	350g	Free-range Lamb Leg Chop/s
3g	5g	Fresh Thyme <i>rinse</i>
2.5ml	5ml	Old Stone Mill Jerk Seasoning
100ml	200ml	Coconut Cream
1	1	Fresh Chilli <i>rinse, trim, deseed & finely slice</i>

From Your Kitchen

Oil (cooking, olive OR coconut)
Seasoning (Salt & Pepper)
Water
Paper Towel
Butter

1. **COCONUT RICE** Place the rice in a pot with 100ml [200ml] of salted water and ½ the coconut cream. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, about 10 minutes. Remove from the heat and steam, 8-10 minutes. Fluff with a fork, mix in the remaining coconut cream, and cover.

2. **CHARRED PINEAPPLE** Place a pan over medium heat with a drizzle of oil and a knob of butter. When hot, fry the pineapple until charred, 3-4 minutes (shifting occasionally). Remove from the pan.

3. **LAMB** Return the pan to medium-high heat with a drizzle of oil. Pat the lamb dry with paper towel and coat with the Jerk seasoning. When hot, sear the lamb until browned, 2-3 minutes per side. In the final 1-2 minutes, baste with a knob of butter and the thyme sprigs. Remove from the pan with all the pan juices and rest for 5 minutes.

4. **SALSA** In a bowl, combine the pineapple, cucumber, chilli (to taste), pickled onions, lime juice, and seasoning.

5. **DINNER IS READY** Make a bed of the coconut rice in a bowl, top with lamb, and drizzle over some pan juices (to taste). Scatter over the pineapple salsa and garnish with a sprinkle of the chilli flakes. Cheers, Chef!