

MARLEY SPOON



Grilled Pork Shashlik

with Ajvar Rice Salad



30-40min



2 Portions

Ajvar is a Serbian red capsicum relish typically made with garlic and chilli and is traditionally used as a condiment or to spread on bread. Here, we've stirred it through rice and served it with pork kebabs that have been cooked on the barbie for extra flavour.

What we send

- 1 spring onion and parsley
- Lebanese cucumber
- free-range pork topside
- bourbon dry rub ⁶
- jasmine rice
- green capsicum
- ajvar
- red onion

What you'll require

- olive oil
- salt and pepper
- white wine vinegar ¹⁷

Utensils

- chargrill or frypan
 - medium saucepan
 - sieve
 - wooden skewers
- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Soy (6), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 630.0kcal, Fat 17.0g, Proteins 42.1g, Carbs 72.6g



1. Cook rice

Rinse the **rice** well. Place in a medium saucepan with 250ml (1 cup) water, cover and bring to a simmer over medium heat. Reduce heat to low and cook for 12 mins or until tender and water has absorbed. Turn off the heat and stand, covered for at least 5 mins.



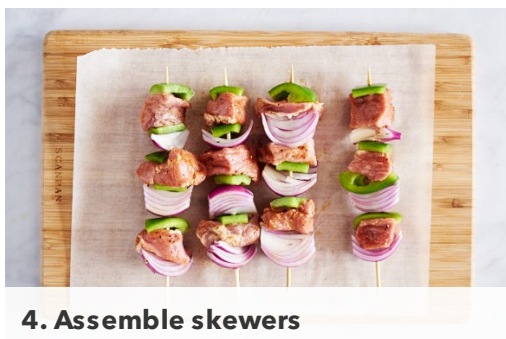
2. Prepare vegetables

Meanwhile, if using bamboo skewers, soak 4 of them in water to prevent them from burning on the grill. Cut the **red onion** into 2cm thick wedges. Halve the **capsicum**, remove the core and cut one half into 2-3cm pieces. Finely slice the **spring onion**. Pick the **parsley** leaves (discard stems) and coarsely chop. Finely chop the **cucumber**.



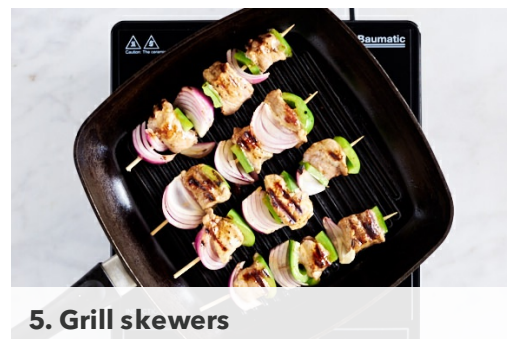
3. Prepare pork

Cut the **pork** into 2-3cm pieces. Mix the pork with 1 tbs **oil** and the **bourbon dry rub**.



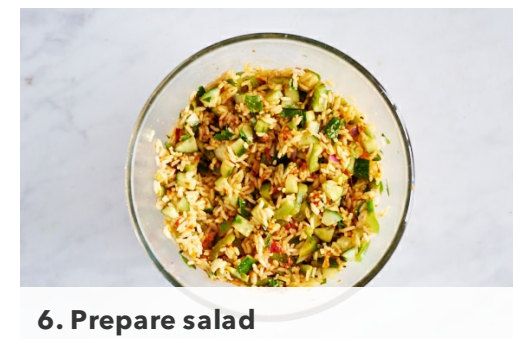
4. Assemble skewers

Preheat a barbecue, chargrill or oven grill to its highest setting. Thread the **meat**, **capsicum** and **red onion** alternately onto the skewers and season with **salt and pepper**. If you have any leftover red onion and capsicum, finely chop.



5. Grill skewers

Chargrill the **skewers** on the grill, for 3-4 mins each side until golden and cooked through. Otherwise place on an oven tray lined with foil and cook under the grill for 8 mins (turning halfway through to cook evenly).



6. Prepare salad

Meanwhile, place the **rice**, **spring onion**, **parsley**, **cucumber** and any leftover vegetables from the skewers in a large bowl. Season with 3 tbs of **ajvar**, **salt**, **pepper**, 1 tbs **oil** and 1 tbs **vinegar** and toss to combine. Serve skewers with **rice salad** and remaining ajvar.