

MARLEY SPOON



Grilled Corn

with Mexican Bean Rice



30-40min



2 Portions

Cheesy and spicy... are two characteristics you can often find in Mexican dishes and this dinner is no exception. Fragrant spices are stirred through the rice with onion, garlic and lime zest, while the sweet corn cobs are topped with creamy aioli and delicious smoked cheddar cheese.

What we send

- medium grain rice
- coriander and 2 garlic cloves
- smoked paprika
- corn cob
- aioli^{3,7}
- smoked cheddar⁷
- vegetable stock concentrate
- spice mix
- black beans
- lime
- red onion

What you'll require

- olive oil
- salt and pepper

Utensils

- chargrill or frypan
- Colander
- grater
- large saucepan
- medium saucepan
- paper towel

- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Egg (3), Milk (7). May contain traces of other allergens.

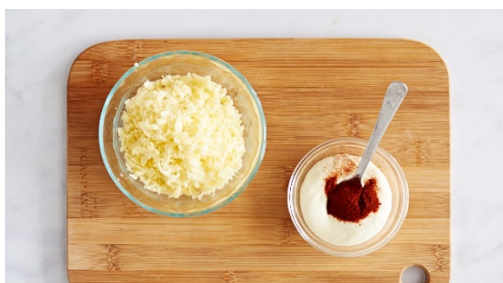
Nutrition per serving

Energy 875.0kcal, Fat 40.7g, Proteins 25.2g, Carbs 95.7g



1. Prepare ingredients

Chop the **onion** and **garlic**. Zest the **lime** and squeeze the juice into a separate bowl. Finely chop the **coriander** (including stems). Drain the **black beans**, rinse well and shake dry. Bring a medium saucepan of salted water to the boil for the corn.



4. Make topping

Grate the **cheese**. Combine 1 tsp **paprika** and the **aioli**.



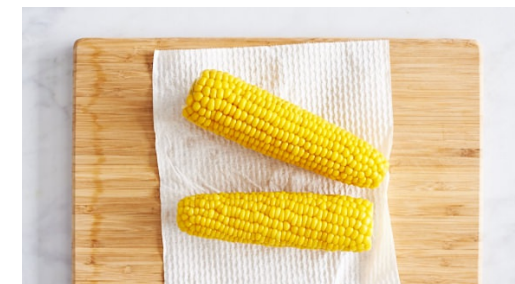
2. Cook rice

Heat 2 tbs **oil** in a large saucepan over medium heat. Cook the **onion, garlic, lime zest** and **spice mix** for 5 mins or until soft. Stir in **rice** until well combined. Mix the **vegetable stock concentrate** with 500ml (2 cups) water and add to the pan. Bring to the boil, cover and cook on low for 15 mins or until rice is al dente and the water absorbed.



5. Finish rice

Remove the **rice** from the heat. Stir in the **lime juice, beans** and chopped **coriander** (reserve some coriander for garnish). Season to taste with **sea salt and pepper**. Cover and stand for 5 mins.



3. Cook corn

Meanwhile, cook the **corn** in the pan of boiling water for 5 mins. Drain and immediately refresh under cold water. Pat dry with paper towel.



6. Grill corn

Meanwhile, heat a chargrill pan over high heat until smoking hot. Add **corn cobs** and brush with 2 tsp **oil**. Grill for 6-8 mins, turning several times, until charred. Spread each corn cob with the **spiced aioli** and sprinkle with **cheese**. Serve the corn with the **rice** and scatter over the reserved **coriander**.