

# DINNERLY



## Pork Sausage Jambalaya with Sweet Corn and Coriander



20-30 minutes



2 Servings

Cook up rice, brown off some sausages, then simmer with tomato, sweet corn and fragrant spices. America's classic rice dish jambalaya is as easy and one, two, three.

## WHAT WE SEND

- 5g Mexican spice blend <sup>17</sup>
- 1 corn cob
- 4 Italian-style pork sausages <sup>6,17</sup>
- 400g can cherry tomatoes
- 125g brown rice
- coriander

## WHAT YOU NEED

- garlic clove
- tomato paste
- vegetable oil

## TOOLS

- medium saucepan

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 845kcal, Fat 47.2g, Carbs 73.2g, Proteins 27.8g



### 1. Boil rice

Bring **1L (4 cups) water** to the boil in a medium saucepan. Add the **rice** and cook for 25 mins or until the rice is tender. Drain.



### 2. Prep ingredients

Meanwhile, remove the husks and silks from the **corn cob**, then slice off the kernels. Roughly chop the **coriander** leaves, then finely chop the stems. Crush or finely chop **1 garlic clove**.



### 3. Cook sausage and spices

Heat **1 tbs olive oil** in a medium deep frypan over high heat. Squeeze the **sausage meat** from the casings into pan and cook, breaking into 2-3cm chunks with a wooden spoon, for 3-4 mins until browned. Reduce heat to medium, add **garlic, 1 tbs tomato paste** and **2 tsp Mexican spice blend** (any remaining spice blend won't be used) and cook, stirring, for 1 min.



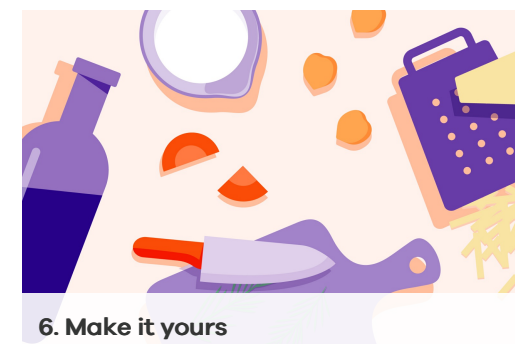
### 4. Simmer sauce

Stir in the **tomatoes** and **coriander stems**, season with **salt and pepper**, then bring to the boil. Reduce the heat to medium-low and cook, covered, for 10 mins or until the sauce is slightly thickened.







### 5. Serve up

Stir in the **rice** and **corn kernels** and cook, covered, for a further 2-3 mins until the corn is tender. Taste, then season with **salt and pepper**. Divide the **pork sausage jambalaya** among bowls and scatter over the **coriander leaves** to serve.



### 6. Make it yours

Grab some Greek-style or natural yoghurt from the fridge and spoon over the top for a creamy, cooling finish.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)  
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Australian ingredients