

DINNERLY



Pork Sausage Jambalaya with Sweet Corn and Coriander



20-30 minutes



4 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

- 250g brown rice
- 2 x 400g can cherry tomatoes
- coriander
- 8 Italian-style pork sausages^{6,17}
- 2 corn cobs
- 10g Mexican spice blend¹⁷

WHAT YOU NEED

- garlic clove
- tomato paste
- vegetable oil

TOOLS

- large deep frypan or saucepan with lid
- large 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 **1.5L (6 cups) water** to the boil in a large 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 cobs**, then slice off the kernels. Roughly chop the **coriander** leaves, then finely chop the stems. Crush or finely chop **2 garlic cloves**.



3. Cook sausage and spices

Heat **2 tbs olive oil** in a large 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, 2 tbs tomato paste** and **1 tbs Mexican spice blend** (any remaining spice blend won't be used) and cook, stirring, for 1 min.



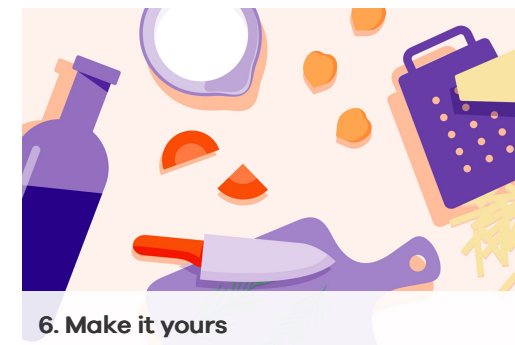
4. Simmer sauce

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
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 **Packed in Australia from at least 90% Australian ingredients**