



Everything
But The Chef

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Cuban Pork with Succotash

Get your groove on and dazzle your diners with some Cuban BBQ classics with a twist. Succotash - a side of sweet corn, beans and coriander - is the perfect accompaniment to your pork. This colourful medley is bound to become your new favourite side dish!



35 mins



level 1



Pork Loin Steaks



Lemon



Tomato



Garlic



Corn



Red Kidney Beans



Red Onion



Coriander



Smokey Pork Rub

2P	4P	Ingredients	
400 g	800 g	pork loin steak	
1/2	1	lemon, zested & juiced	⊕ A
1	2	garlic clove, peeled & crushed	⊕
1 cob	2 cobs	corn, shucked	
1 tbs	2 tbs	olive oil *	
1 tin	2 tins	red kidney beans, drained & rinsed	
1/2	1	red onion, diced	⊕ B
2	4	tomatoes, diced	⊕ C
2 tsp	1 tbs	HelloFresh smokey pork rub	
2 tbs	4 tbs	coriander, leaves torn	⊕

⊕ May feature in another recipe

* Good to have at home

Nutrition per serving

Energy	3840	Kj
Protein	59	g
Fat, total	48.5	g
-saturated	12.5	g
Carbohydrate	42.8	g
-sugars	15.3	g

Measuretool

0 cm	1 cm	2 cm



1 Place **pork** in a large bowl. Sprinkle with the **lemon zest** and the **lemon juice**, **garlic**, **HelloFresh smokey pork rub** and a good grind of **salt** and **pepper**. Set aside at room temperature to marinate.



2 Meanwhile, microwave the **corn** for **30 seconds**, this will make it easier for you to shuck it and remove those annoying hairs. Holding the corn cob upright on a work surface, cut kernels away from cobs.

3 Heat half the **oil** in a large frying pan over a medium heat. Add the corn kernels and onion and season with **salt** and **pepper**. Cook, stirring, for **2 minutes** or until just tender then add the **red kidney beans** to the pan. Cook, tossing, for **1 minute** or until warmed through (take care not to break up the beans). Add the **tomato** and toss to combine, then remove the pan from the heat and loosely cover with foil to keep warm.



4 Remove the pork from the marinade and cook in a well oiled frying pan on a medium to high heat for about **5 minutes** or until cooked through.

5 Toss the **coriander** through the succotash and season well with **salt** and **pepper**. Divide the succotash among plates and serve with the smokey pork- enjoy!



Did you know? Succotash translates to “broken corn kernels” and was used as one of Sylvester the Cat’s catchphrases!