

Romesco Pork & Spanish Rice

with Zucchini & Garlic Mayo

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients



10 oz Ground Pork



1 clove Garlic



3 Tbsps Romesco Sauce¹



1 Tbsp Spanish Spice Blend²



½ cup Long Grain White Rice



2 Scallions



1 tsp Preserved Lemon Purée



1 Zucchini



2 Tbsps Dried Currants



2 Tbsps Mayonnaise



Serve with Blue Apron wine that has this symbol
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1. contains almonds 2. Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon



"Alexa, find Blue Apron recipes."

1 Cook the rice

- Carefully rinse the **rice** (sifting through for any small stones or impurities). Drain thoroughly.
- In a small pot, combine the **rice, currants, half the spice blend** (you will have extra), **a big pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Cover to keep warm.



2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Medium dice the **zucchini**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, combine the **mayonnaise, 2 teaspoons of water**, and **as much of the garlic paste as you'd like**; season with salt and pepper.



3 Cook the zucchini & finish the rice

- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **diced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened. Turn off the heat.
- Transfer to the pot of **cooked rice**; add the **lemon purée** and a drizzle of **olive oil**. Season with salt and pepper; stir to combine. Taste, then season with salt and pepper if desired. Cover to keep warm.
- Wipe out the pan.



4 Cook the pork & serve your dish

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 6 to 7 minutes, or until lightly browned.
- Add the **romesco sauce** (carefully, as the liquid may splatter) and **2 tablespoons of water**. Cook, stirring frequently, 1 to 2 minutes, or until combined and the pork is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **cooked pork** over the **finished rice**. Drizzle with the **garlic mayo** and garnish with the **sliced green tops of the scallions**. Enjoy!

