

### Ingredients



10 oz Ground Pork



1 clove Garlic



3 Tbsps Romesco Sauce<sup>1</sup>



1 Tbsp Spanish Spice Blend<sup>2</sup>



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 blueapron.com/wine

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#### "Alexa, find Blue Apron recipes."

#### 1 Cook the rice

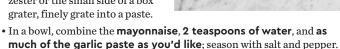
- Carefully rinse the rice (sifting through for any small stones or impurities). Drain thoroughly.
- In a small pot, combine the rice, currants, half the spice blend (you will have extra), a big pinch of salt, and 1 cup of water. Heat to boiling on high.



- 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.



## 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.
- $\bullet$  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!



