



READY TO COOK
BY HARRIS FARM

ROASTED CUBAN MOJO PORK WITH CONGRI RICE



PREP
10 min



COOK
3 ½ - 4 hrs



SERVES
4-6

INGREDIENTS:

- > 1 Rolled Pork Shoulder
- > 1 Brown Onion
- > 6 Garlic Cloves
- > ½ Bunch Coriander
- > 1 Cup Orange Juice
- > ¼ Cup Lime Juice
- > 200g Streaky Bacon
- > 1 ½ Cup Jasmine Rice
- > 800g Black Beans, tinned
- > 300ml Chicken Stock

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 1 Tbsp Dried Oregano
- > 1 Tbsp Cumin Ground
- > 2 Tbsp Mustard
- > 1 ½ Tbsp Honey
- > Salt and Pepper
- > Olive Oil
- > 1 Lime, optional

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METHOD - GET COOKING!



1 Preheat the oven to 160°C. Pat dry the pork and set aside. Bring a casserole dish to high heat, and drizzle with olive oil. Season the pork with salt and pepper then sear for approximately 2 minutes on each side until golden brown. Juice the oranges and limes to get 1 cup of orange juice and a ¼ cup of lime juice.

2 Slice the onion, crush the garlic, and place in a large bowl. Wash and finely chop the coriander (including the stems) and add to the bowl, reserving some for garnishing. Pour in the orange juice, lime juice, and add the oregano, cumin, honey, mustard, and olive oil. Season with salt and pepper, then mix well. Place the pork shoulder in the marinade for at least 1hr or overnight. Roast in the oven for 3 ½ hours, rotating every 40 minutes.

3 30 minutes before the pork is ready, cook the Congri rice. Wash rice and then drain. In a pot over high heat, drizzle olive oil and sauté the rice for 1 minute. Add the stock, bring to a boil, and season with salt and pepper. Mix in the black beans, including the water. Reduce heat to low, cover, and cook for 20 minutes until rice is fully cooked.

4 Remove pork from the oven, rest for 15 minutes before slicing, removing the net. Meanwhile, cook the bacon in a hot pan until golden brown. Finely slice the red onion. Serve Congri rice with bacon, red onion, sliced pork shoulder and the tray juices. Sprinkle with coriander leaves and fresh lime.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Pre-marinate the pork the night before for better results.



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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