

SURF AND TURF RICE: PRAWNS AND CUTTLEFISH WITH IBERIAN PORK RIBS



Serves 2/3



25 minutes



1 Mibrasa casserole dish
1 Mibrasa GN 1/2

INGREDIENTS

1/2 large onion, chopped
1/4 sweet red pepper, chopped
1 clove of garlic, chopped
3/4 lb pork ribs, diced
1 medium cuttlefish, cut into squares
1/2 c fresh tomatoes, grated
1 1/4 c short grain rice
3-6 large prawns
Fish stock (3-to-1 ratio to rice)

METHOD

- Drizzle olive oil into a Mibrasa casserole dish and add pork ribs. Fry for 3 minutes on the lower grill to seal and give the ribs color. Take out the casserole dish, stir and then set aside on another plate. Using the same casserole dish with the pork fat fry the chopped onion and pepper for 2 minutes on the lower grill. Add the minced garlic and cook altogether for another minute.
- Next, add in the tomatoes, stir and cook for one minute. Once the mixture reduces add the cuttlefish cubes and cook for 1 1/2 minute. Add the rice to the mix and stir for 1 minute until brown. Pour in the fish stock and season with salt. Leave the rice to cook in the oven for 15 minutes.
- Remove the casserole dish and set aside to rest for 2 minutes. Take a Mibrasa GN 1/2 and sauté the whole prawns with olive oil for 1 1/2 minutes.
- Serve the rice casserole topped with the sautéed prawns.

