



CUBAN MOJO MARINATED PORK CUTLETS with CORN and CAPSICUM SALSA and LIME INFUSED OLIVE OIL

INGREDIENTS

4 Pork Cutlets, trimmed
1/4 cup SATHYA Lime Infused Olive Oil
1 1/2 cups frozen corn
1 large Red Capsicum, diced
1/4 cup fresh Coriander leaves
3 cups White long-grain rice, steamed
Lime Wedges to serve

MOJO MARINADE

2/3 cup Orange Juice
1/3 cup Lime juice
1 1/2 Tbsp. Dried Oregano
3 Garlic cloves, crushed
2 Tsp. ground Cumin
1 1/2 Tsp White Sugar
1 Tsp. Salt



METHOD

Make the Mojo marinade; place all ingredients and a pinch of ground black pepper in a screw-top jar. Secure the lid and shake until salt dissolves and mixture is combined.

Pour 3/4 cup of the Mojo marinade in a large snap-lock bag. Add pork. Seal bag. Toss to coat. Refrigerate overnight. Add 2 Tbsp of SATHYA Lime infused Olive Oil to remaining marinade in jar, secure lid, Shake well and refrigerate.

Heat remaining oil in a large frying pan over medium-high heat. Remove the pork from the bag and shake off any excess marinade. Discard marinade. Cook the pork for 3-4 minutes each side or until browned and cooked to your liking.

Transfer to a plate, covering loosely with foil and rest for 5 minutes. Remove remaining marinade from the fridge.

Wipe pan clean, heat over high heat and add the corn and capsicum. Cook, stirring occasionally for about 5 minutes or until just tender and lightly charred. Transfer to a heat-proof bowl. Add the remaining marinade and coriander leaves and toss to combine.

Serve on bed of rice topped with pork cutlet and corn and capsicum salsa and a fresh lime wedge.