

BBQ Jerk Pork with Coconut Rice and Beans

Ingredients

- 1 Specially Selected Pork Tenderloin Fillet

For the marinade:

- 1 tablespoon ground all spice
- 1 tablespoon ground black pepper
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1 finger sized piece of ginger (peeled and roughly chopped)
- 3 red chillies (halved and seeds removed)
- 1 tablespoon thyme leaves
- 1 tablespoon dark brown sugar
- 1 tablespoon soy sauce
- Juice of 1 x lime
- 1/2 teaspoon salt

For the coconut rice and beans:

- 200g basmati rice (rinsed under cold running water)
- 300ml water
- 1 x 400 ml tin coconut milk
- 1 teaspoon ground all spice
- 1/4 teaspoon salt
- 1 x 400g kidney beans (drained)



Find all recipes at scotchkitchen.com