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Cuban-Style Pork and Rice

Prep Time: 10 mins

Cook Time: 1 h

Total Time: 1 h 10 mins

Ingredients

- 1/4 cup(s) paprika
- 1/4 cup(s) lime juice
- 3 tablespoon oil, olive, extra virgin, divided
- 2 tablespoon rum, optional
- 2 teaspoon garlic, minced, minced, plus 2 tablespoons chopped, divided
- 2 teaspoon oregano, fresh, chopped
- 1 teaspoon salt, Kosher
- 1 teaspoon pepper, black ground
- 1/2 teaspoon cumin, ground
- 1 1/2 pounds pork, boneless loin chops, trimmed, cut into cubes
- 2 cup(s) onion(s), chopped
- 2 cup(s) rice, arborio, or short-grain brown rice
- 28 ounce(s) broth, reduced-sodium chicken, 2 14-ounce cans
- 1 cup(s) tomatoes, diced
- 2 tablespoon capers, rinsed
- 1/4 teaspoon saffron, strands
- 16 large shrimp, raw, 21-25 per pound size, peeled and deveined
- 2 cup(s) artichoke hearts, frozen, thawed (or cooked green beans, fresh or frozen, thawed)
- 1/2 cup(s) pepper(s), red sweet, roasted, cut into strips



Recipe Tip:

Always buy broth in cardboard containers instead of cans

Preparation

Combine paprika, lime juice, 2 tablespoons oil, rum (if using), 2 teaspoons minced garlic, oregano, salt, pepper and cumin in a medium bowl, stirring to make a homogeneous paste. Add pork and stir to coat.

Heat the remaining 1 tablespoon oil in a Dutch oven over medium-high heat. Add the pork, leaving any excess spice mixture in the bowl to add later. Cook the pork, stirring, until just cooked on the outside and the spices are very fragrant, 2 to 3 minutes. Transfer the pork to a plate.

Add onion and the remaining 2 tablespoons garlic to the pan and cook, stirring often, until the onion is softened, 4 to 5 minutes. Add rice and cook, stirring, until well coated with the onion mixture. Stir in broth, tomatoes, capers, saffron and any remaining spice mixture. (If using brown rice, also add 3/4 cup water now.) Bring to a boil, then reduce to a low simmer; cook, stirring occasionally, 15 minutes for arborio, 30 minutes for brown rice.

Preheat oven to 350°F.

Stir shrimp (if using) and artichokes (or green beans) into the rice. Cover and bake for 20 minutes. Stir in the pork and any accumulated juices from the plate; scatter roasted peppers on top.

Cover and continue baking until the rice is tender and the liquid has been absorbed (if you've added shrimp, they should be opaque and pink), 10 to 15 minutes more.