



MARINATED SPARE RIBS AND GREEN SPROUTS RICE

INGREDIENTS

1,2 Kg Pork belly chops
 400 gr Medium grain rice
 200 gr Onions
 100 ml Extra Virgin Olive Oil
 800 ml Monte Velho red wine
 10 gr Salt
 5 gr Pepper
 1 Orange
 2 Bay leaves
 10 gr Paprika
 30 gr Garlic
 150 gr Turnip greens

PREPARATION

Chop the pork chops into uniform pieces, season with salt, pepper, bay leaves, garlic, red wine, and a sliced orange. Leave the chops in this marinade for 12 hours.

Clean and prepare the turnip greens, boil them, and reserve.

In a pot, prepare a braise with the onions, minced garlic and olive oil. Once it's braised add the chops with a little marinade and let cook.

When the pork chops are almost cooked, add the rice. Rectify the seasonings.

Once the rice is cooked, add the previously cooked turnip greens.

CHEF **MARCO GOMES**
 PLACE **LIXA / FELGUEIRAS**
 REGION **PORTO**

OLIVE OIL **VIRGEM EXTRA**
 WINE **MONTE VELHO TINTO**

