



Mojo Pork Patties with Brown Rice, Black Beans, Pickled Fennel & Green Beans with Radish

2 servings | Hands On Time: 20 minutes | Total Time: 45 minutes

RRR Farm or Peaceful Pork, Ground Pork, thawed
Gundermann Acres Watermelon Radish, stem end removed, thinly sliced into half moons
Farmhouse Kitchen-prepared Gundermann Acres Black Beans
Farmhouse Kitchen Pickled Fennel and Green Beans
Farmhouse Kitchen Orange Mojo Sauce
Gulf Pacific Brown Rice
Sea salt and fresh cracked black pepper
Olive or vegetable oil

Preheat oven to 375°F degrees.

Step 1. Bring 8 cups of water to a boil in a large sauce pan. When water reaches a boil, add 1 tbsp. salt and brown rice. Cook, stirring occasionally, until rice is tender, approximately 35-40 minutes. Taste the rice to see if it's cooked to your preferred texture. Cook for an additional 5 minutes, if needed. Drain well and return to pot. Keep covered until ready to serve.

Step 2. While the rice is cooking, add ground pork to a bowl and season with $\frac{3}{4}$ tsp. salt and pepper. Combine thoroughly with your hands and ensure seasoning is evenly distributed. Divide the ground pork into 6 patties.

Step 3. Place a large cast iron skillet or oven-safe saute pan over medium heat. When the pan just begins to smoke, add the ground pork patties and brown on each side for 2-3 minutes. Transfer the skillet to the oven and bake for 8-10 minutes or until the internal temperature is 160°F degrees.

Step 4. While the pork is baking, slice the watermelon radish and set aside. Heat the black beans over medium heat in a small to medium sized sauce pan, approximately 5-7 minutes. Cover and keep warm over low heat until ready to serve.

Step 5. To serve, spoon brown rice into serving bowls. Add pork patties over rice and a serving of black beans. Spoon orange mojo sauce over the pork, black beans, and rice. Garnish with pickled green beans and fennel, and fresh sliced watermelon radish. Enjoy!