

Shashlik with Basmati Rice and Salad

Description

Hearty shashlik skewers with pork, smoked pork belly, bell peppers and onions in a flavorful tomato sauce. Served with fluffy basmati rice and a fresh mixed salad.

Ingredients

600 Gramm pork, such as pork neck or pork schnitzel meat

150 Gramm smoked pork belly

2 Stück red bell peppers

1 Stück yellow bell pepper

2 Stück onions

2 Esslöffel vegetable oil

2 Esslöffel tomato paste

500 Gramm strained tomatoes

200 Milliliter vegetable stock

3 Esslöffel tomato ketchup

1 Esslöffel apple cider vinegar

1 Teelöffel sugar

2 Teelöffel sweet paprika powder

1 Teelöffel curry powder

0.5 Teelöffel smoked paprika powder

1 Prise chili flakes

1 Prise salt

1 Prise black pepper

8 Stück shashlik skewers

250 Gramm basmati rice

500 Milliliter water for the rice

1 Esslöffel butter for the rice

1 Stück small head of lettuce or mixed leaf salad

0.5 Stück cucumber

200 Gramm cherry tomatoes

1 Stück small red onion

3 Esslöffel olive oil for the salad dressing

2 Esslöffel herb vinegar

1 Teelöffel medium-hot mustard

1 Teelöffel honey

0.5 Bund flat-leaf parsley

Method

1. Soak wooden skewers in cold water for at least 20 minutes so they do not burn as quickly during cooking. Metal skewers can be used immediately.
2. Pat the pork dry with paper towels and cut it into cubes approximately three centimeters in size.
3. Cut the smoked pork belly into similarly sized but slightly thinner pieces.
4. Halve the bell peppers, remove the stems, seeds and white membranes, and wash the peppers thoroughly.
5. Cut the bell peppers into bite-sized pieces roughly matching the size of the pork

cubes.

6. Peel the two regular onions, cut them into quarters and carefully separate the onion layers.

7. Thread the pork, smoked pork belly, bell pepper and onion pieces alternately onto the prepared skewers.

8. Season the completed skewers on all sides with salt, black pepper, one teaspoon of sweet paprika and the smoked paprika.

9. Heat one tablespoon of vegetable oil in a large deep frying pan or roasting pan.

10. Working in batches, place the shashlik skewers in the hot oil and sear them thoroughly on all sides until golden brown.

11. Remove the browned skewers from the pan and place them temporarily on a plate.

12. If any bell pepper or onion pieces remain, chop them and sauté them in the cooking fat for two to three minutes.

13. Add the tomato paste to the pan and cook it for about one minute while stirring.

14. Stir in the strained tomatoes, vegetable stock and tomato ketchup.

15. Add the apple cider vinegar, sugar, remaining sweet paprika, curry powder and chili flakes.

16. Stir the sauce thoroughly and bring it to a boil.

17. Return the browned shashlik skewers to the pan and cover them with the sauce as much as possible.

18. Reduce the heat, cover the pan and gently braise the skewers in the sauce for approximately 25 to 30 minutes.

19. Carefully turn the skewers once or twice during braising and stir the sauce occasionally.

20. While the shashlik is braising, rinse the basmati rice in a sieve under cold water until the water runs mostly clear.

21. Place the rinsed rice in a pot with 500 milliliters of water and a pinch of salt.

22. Bring the rice to a boil once, then reduce the heat to the lowest setting and cover the pot with a lid.

23. Gently cook the basmati rice for approximately 12 to 15 minutes, until the water has been absorbed.

24. Remove the pot from the heat and allow the rice to rest for another five minutes with the lid closed.

25. Then add the butter to the rice and gently fluff the grains with a fork.

26. For the salad, wash the lettuce leaves thoroughly, spin them dry and tear them into bite-sized pieces.

27. Wash the cucumber and cut it into thin slices or half-moons.

28. Wash the cherry tomatoes and halve or quarter them depending on their size.

29. Peel the red onion and cut it into very thin rings.

30. Place the lettuce, cucumber, tomatoes and red onion in a large salad bowl.

31. For the dressing, thoroughly whisk together the olive oil, herb vinegar, mustard and honey.

32. Season the dressing with salt and black pepper.

33. Wash the parsley, shake it dry and chop it finely.

34. Taste the shashlik sauce and adjust the seasoning with salt, pepper, sugar, vinegar or paprika if needed.

35. Check that the pork is completely cooked through and tender. Braise the skewers for a few more minutes if necessary.

36. Pour the dressing over the salad only immediately before serving and gently toss everything together.
37. Arrange the fluffy basmati rice on plates.
38. Place one or two shashlik skewers beside the rice and spoon plenty of the flavorful tomato sauce over them.
39. Arrange the mixed salad alongside, sprinkle the shashlik with chopped parsley and serve immediately while hot.