

DINNERLY



Customize with Plant-Based Ground

Mexican Beef Chili



20-30min



2 Servings

This version of the recipe is customized with plant-based ground.

WHAT WE SEND

- 5 oz jasmine rice
- 1 medium yellow onion
- 1 green bell pepper
- 1 oz sour cream ²
- 1 pkt fried garlic
- ¼ oz chorizo chili spice blend
- ½ lb pkg plant-based ground ^{3,4,1}

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour ¹

TOOLS

- small saucepan
- medium Dutch oven or pot with lid

ALLERGENS

Wheat (1), Milk (2), Soy (3), Tree Nuts (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 710kcal, Fat 25g, Carbs 87g, Protein 30g



1. Cook rice

In a small saucepan, combine **rice**, ½ **teaspoon salt**, and 1¼ **cups water**; bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Prep ingredients

Halve **onion** and coarsely chop. Halve **bell pepper**, discard stem and seeds, then cut into ½-inch pieces.



3. Prep crema

In a small bowl, thin **sour cream** with 1 **teaspoon water** at a time, as needed until it drizzles from a spoon; set aside until ready to serve.



4. Cook veggies & ground

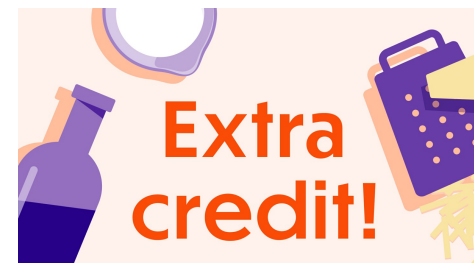
Heat 1 **tablespoon oil** in a medium pot or Dutch oven over high until shimmering. Add **onions** and **peppers**; cook, stirring, until browned in spots, about 6 minutes. Add **plant-based ground**, 1 **teaspoon salt**, and **several grinds of pepper**; cook, stirring and breaking up into smaller pieces, until lightly browned, 5–6 minutes. Add 1 **tablespoon oil**.



5. Finish chili & serve

Stir in ½ **teaspoon fried garlic**, **chorizo chili spice**, and 1 **tablespoon flour**; cook, about 1 minute. Add 1¼ **cups water**; bring to a boil. Cover and simmer over medium-low until thickened and flavorful, 8–10 minutes. Season to taste with **salt** and **pepper**.

Spoon **rice** into bowls and top with **chili**. Drizzle with **sour cream** and serve. Enjoy!



6. Take it to the next level

You could enhance this chili with a few slices of fresh avocado, a dollop of your favorite guacamole, or even a few slices of pickled or fresh jalapeños.