



Plant-Based Burrito Bowl with Guacamole

with Tomatoes & Roasted Corn



20-30min



2 Servings

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

What we send

- 1 yellow onion
- 2 (¼ oz) taco seasoning
- 1 plum tomato
- 1 romaine heart
- ¼ oz fresh cilantro
- 5 oz corn
- 2 oz shredded cheddar-jack blend ⁷
- 2 oz guacamole
- 5 oz jasmine rice
- ½ lb pkg plant-based ground ^{1,6,15}

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- small saucepan
- rimmed baking sheet

Allergens

Wheat (1), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 900kcal, Fat 36g, Carbs 103g, Protein 40g



1. Cook rice

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

Halve and thinly slice **all of the onion**.

Preheat broiler with a rack in the top position.



2. Prep plant-based ground

To **plant-based ground**, add **all of the taco seasoning**, **⅔ of the onions**, **1 tablespoon oil**, and **½ teaspoon salt**; toss to coat. Spread plant-based ground mixture in an even layer on the baking sheet.



3. Broil ground, prep veg

Broil **plant-based ground mixture** on the top rack until browned and starting to crisp, 8-10 minutes (watch closely as broilers vary).

While plant-based ground cooks, halve **tomato** and coarsely chop. Halve **lettuce** lengthwise, then finely shred 1 half crosswise, discarding core (save rest for own use). Pick **cilantro leaves** from stems; discard stems. Finely chop **remaining onions**.



4. Finish ground & corn

Move **plant-based ground** over to cover ⅔ of the baking sheet. Add **corn** in an even layer to the empty space. Return to top oven rack and broil until corn is warm and browned in spots, about 2 minutes.

Season **plant-based ground sofritas** to taste with **salt** and **pepper**.



5. Arrange bowls

Fluff **rice** and divide between serving bowls. Top with **sofritas**, **corn**, **tomatoes**, **lettuce**, **shredded cheese**, and **chopped onions**. Dollop with **guacamole** and garnish with **cilantro leaves**.



6. Serve

Enjoy!