

DINNERLY



LOW CALORIE

FAST

Roasted Veggie Rice Bowl with Smoked Paprika Vinaigrette



20-30min



2 Servings

There's a little something mysterious about this rice bowl. A certain something something that is intoxicating, but hard to put your finger on. Spoiler alert: it's the smoked paprika in the vinaigrette. It's a game-changing move that you can feel free to use for all sorts of dressing/vinaigrette applications and you are welcome in advance. We've got you covered!

WHAT WE SEND

- red bell pepper
- green beans
- jasmine rice
- garlic clove
- smoked paprika
- spinach

WHAT YOU NEED

- 2 large eggs
- apple cider vinegar
- kosher salt & ground pepper
- olive oil

TOOLS

- rimmed baking sheet
- small saucepan

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 660.0kcal, Fat 35.0g, Proteins 15.0g, Carbs 72.0g



1. Cook rice

Peel and finely chop **1 teaspoon garlic**. Heat **1 tablespoon oil** in a small saucepan over medium. Add garlic; cook until fragrant, about 30 seconds. Add **rice**, stirring to coat. Add **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. Remove from heat. Cover to keep warm.



2. Prep veggies

Meanwhile, preheat oven to 450°F with a rack in lower third. Halve **pepper**, remove stem, core, and seeds; then cut into ¼-inch slices. Trim or snap ends from **green beans**.



3. Roast veggies

On a rimmed baking sheet, toss **peppers** and **green beans** with **2 teaspoons oil**, **½ teaspoon of the smoked paprika**, and **a pinch each salt and pepper**. Roast in lower third of oven until tender and browned in spots, about 17 minutes. Remove baking sheet from oven, add **spinach**, and return to oven to roast until wilted, 1–2 minutes.



4. Season vinaigrette

In a small bowl, combine **2 teaspoons vinegar**, **¼ teaspoon of the smoked paprika**, and **a pinch each salt and pepper**. Whisk in **2 tablespoons oil**. Spoon **half of the vinaigrette** over the **roasted vegetables**, and reserve remaining vinaigrette for step 5.



5. Finish & serve

Heat **2 teaspoons oil** in a medium nonstick skillet over medium. Crack **2 large eggs** into skillet; season with **salt** and **pepper**. Cook until whites are just set, 1–2 minutes. Cover and cook until yolks are just set, about 1 minute. Fluff **rice** with fork. Divide **rice** between plates, then top with **eggs** and **vegetables**. Drizzle with **remaining vinaigrette**. Enjoy!



6. Make it meaty!

This is veggie by design, but Dinnerly is a judgement free zone, so if you want to top this with a grilled chicken breast or grilled shrimp, we are all for it.