

DINNERLY



Actual Veggies™ Black Burger "Chorizo" Bowl

with Charred Corn & Guacamole



20-30min



2 Servings

The mouthwatering chorizo bowl you see before you has a secret—it's vegan! We dress up a black bean-packed Actual Veggies™ black burger patty with chorizo chili spice before throwing in charred corn, onions, cilantro, and a dollop of guac. Serve it over jasmine rice, grab your favorite spoon, and dig in. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- ¼ oz fresh cilantro
- 1 red onion
- 5 oz corn
- ½ lb pkg Actual Veggies black burger
- 2 (¼ oz) chorizo chili spice blend
- 2 (2 oz) guacamole

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar

TOOLS

- small saucepan
- rimmed baking sheet
- large nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 820kcal, Fat 27g, Carbs 131g, Protein 18g



1. Cook rice

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



2. Prep ingredients

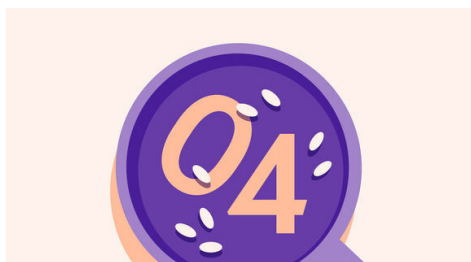
Pick **cilantro leaves** from **stems**; finely chop stems.

Halve and thinly slice **onion**. Finely chop **2 tablespoons of the sliced onions**; set aside for serving.



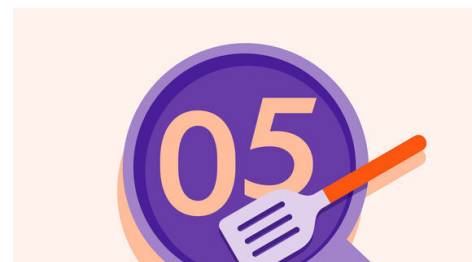
3. Cook corn

Heat **1 teaspoon oil** in a large nonstick skillet over high. Add **corn** and cook, stirring occasionally, until warmed through and charred in spots, 3–4 minutes. Season to taste with **salt** and **pepper**. Transfer to a plate.



4. ACTUAL VEGGIES™ VARIATION

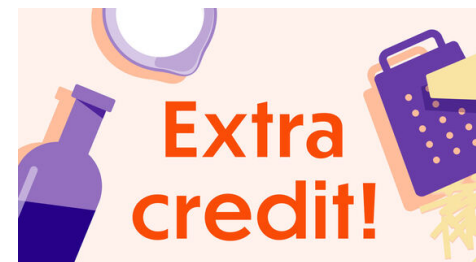
Heat **1 tablespoon oil** in same skillet over high. Add **Actual Veggies™ patties** and **sliced onions**; season with **salt** and **pepper**. Cook, breaking apart veggie ground into bite-size pieces, until browned and onions are golden, 7–9 minutes.



5. Serve

To skillet with **veggie ground** and **onions**, still over high heat, add **all of the chorizo chili spice**, **cilantro stems**, **1 tablespoon oil**, and **¼ teaspoon sugar**; cook until coated and fragrant, about 1 minute. Season to taste.

Serve **veggie ground chorizo** and **corn** over **rice** garnished with **chopped onions**, **guacamole**, and **cilantro leaves**. Enjoy!



6. Load it up!

Pile on whatever toppings you have on hand, like shredded cheese, salsa, tomatoes and lettuce, or pickled jalapeños.