

DINNERLY



Spinach & Cheddar Skillet Rice with Smoky Chickpeas

 20-30min  2 Servings

The key to getting everyone to eat the good-for-you stuff—i.e. spinach and chickpeas—is to load it up with melted cheese and fold it in with crispy rice. Trust us. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 15 oz can chickpeas
- ¼ oz chorizo chili spice blend
- 5 oz jasmine rice
- 5 oz baby spinach
- 2 (2 oz) shredded cheddar-jack blend ⁷

WHAT YOU NEED

- garlic
- olive oil
- apple cider vinegar
- kosher salt & ground pepper
- butter ⁷

TOOLS

- medium ovenproof skillet

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 810kcal, Fat 43g, Carbs 100g, Protein 32g



1. Prep ingredients

Preheat broiler with a rack in the top position.

Finely chop **1 teaspoon garlic**. Halve **onion**, then cut into ½-inch pieces. Rinse and drain **chickpeas**.



2. Sauté chickpeas

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium-high. Add **chickpeas** and **1 tablespoon chorizo chili spice**. Cook, stirring, until fragrant, 2–3 minutes. Add **chopped garlic**; cook, stirring occasionally, until fragrant, about 30 seconds. Transfer to a shallow bowl and set aside until step 4; wipe out skillet.



3. Sauté onions

Heat **1 tablespoon oil** in same skillet over medium-high. Add **onions** and cook, stirring occasionally, until tender and browned in spots, about 4 minutes. Stir in **1 tablespoon vinegar**.



4. Assemble skillet

To skillet with **onions**, add **rice, chickpeas, 1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high, then cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Fold in **spinach** in batches, stirring until just wilted; stir in **½ tablespoons butter** until melted. Season to taste with **salt** and **pepper**.



5. Add cheese, broil & serve

Sprinkle **cheese** evenly over **rice mixture**. Broil **spinach and cheddar skillet rice** on top oven rack until **cheese** is melted and **rice** is browned in spots, 1–2 minutes (watch closely). Enjoy!



6. Spice it up!

Sprinkle some pickled onions or jalapeños over the top for a bright, tangy lift!