

# DINNERLY



## Impossible "Chorizo" Bowl with Charred Corn & Guacamole



20-30min



2 Servings

We dress up plant-based ground 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 Impossible patties<sup>1</sup>
- 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

Soy (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 840kcal, Fat 36g, Carbs 101g, Protein 29g



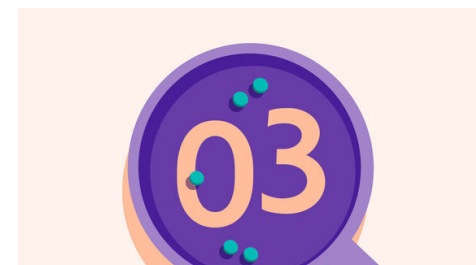
#### 1. Cook rice

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.



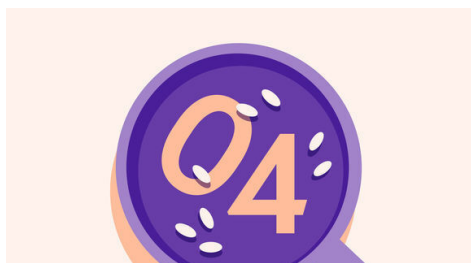
#### 2. Prep ingredients

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.



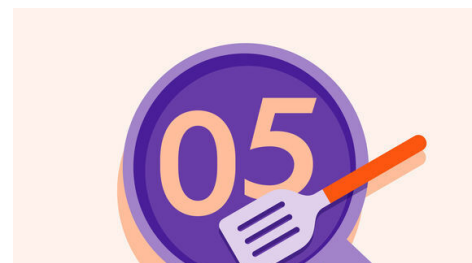
#### 3. Cook corn

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.



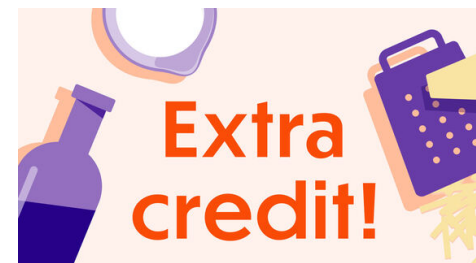
#### 4. Cook plant-based ground

Heat **1 tablespoon oil** in same skillet over high. Add **Impossible patties** and **sliced onions**; season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until ground is brown in spots and onions are softened, 7–9 minutes. Add **all of the chorizo chili spice**, **cilantro stems**, **1 tablespoon oil**, and **¼ teaspoon sugar**; cook until coated and fragrant, about 1 minute.



#### 5. Serve

Season **plant-based ground chorizo** to taste with **salt** and **pepper** and serve with **corn** over **rice**. Garnish 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.