



Vegan Chili & Brown Rice

with Impossible Ground



40-50min



2 Servings

In this vegan chili, we brown protein-packed Impossible ground that mimics the texture of ground beef. Fresh jalapeños, aromatic onions, taco spice blend, sweet corn, and tomatoes add the classic chili flavors. As it simmers, it turns into a warming, hearty chili perfect for spooning over fluffy brown rice. Simple and delicious!

What we send

- 5 oz brown rice
- 1 yellow onion
- 1 jalapeño chile
- 14½ oz can whole peeled tomatoes
- 2½ oz corn
- 2 (¼ oz) taco seasoning
- ¼ oz fresh cilantro
- garlic
- ½ lb pkg Impossible patties ¹

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- small saucepan
- medium pot

Allergens

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

Nutrition per serving

Calories 750kcal, Fat 29g, Carbs 98g, Protein 29g

THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below
to match your recipe choices.
Happy cooking!

1. Cook rice

Bring a small saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, 35–40 minutes. Drain in a fine-mesh sieve. Return to saucepan off heat. Keep covered until ready to serve.



4. Cook vegetables

Add **onions** and a **pinch each of salt and pepper** to pot with **plant-based ground**. Cook, stirring occasionally, until onions are softened, 3–5 minutes. Add **corn, chopped jalapeños and garlic**, and **all of the taco seasoning**. Cook, stirring, until fragrant, about 1 minute more.



2. Brown plant-based ground

Heat **2 tablespoons oil** in medium pot over medium-high. Add **Impossible patties** and cook, breaking up into smaller pieces and stirring occasionally, until just beginning to brown, 3–5 minutes.



5. Finish chili

To pot, stir in **tomatoes, 1 cup water**, and **½ teaspoon each of sugar and salt**. Bring to a simmer, scraping up bits from the bottom. Season to taste with **salt and pepper**. Cover, reduce heat to low, and simmer, about 5 minutes.

Meanwhile, coarsely chop **cilantro leaves and stems**. Fluff **rice** with a fork, then spoon into bowls. Top with **chili, cilantro**, and **jalapeños**.



3. Prep ingredients

Meanwhile, cut **onion** into ½-inch pieces. Finely chop **2 teaspoons garlic**. Slice 3–5 rounds of **jalapeño** for garnish (depending on heat preference). Discard stem and seeds from **remaining jalapeño**, then finely chop 2 tablespoons. Use kitchen shears to cut **tomatoes** in can until coarsely chopped.



6. Serve

Enjoy!