

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
- 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.



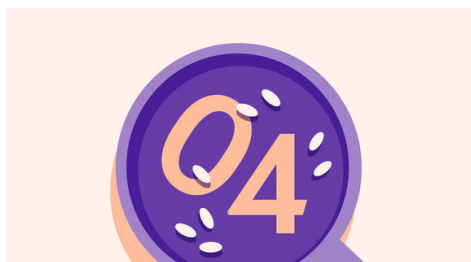
2. Prep ingredients

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.



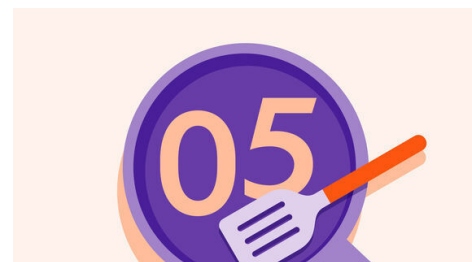
3. Cook corn

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.



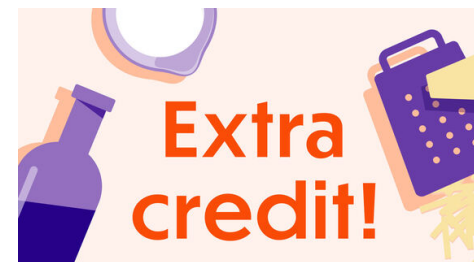
4. Cook plant-based ground

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.