

DINNERLY



Cheesy Chorizo Burrito Bowl:

Easy Clean Up!



30min



2 Servings

We're taking a shortcut to our happy burrito dance without taking any shortcuts on flavor. It's got all the components you need for a good time, like chorizo sausage, black beans, jasmine rice, melty cheese, and marinated tomatoes. But here's the trick: it all goes into one pot! Less time doing dishes means more time to dance. We've got you covered!

WHAT WE SEND

- ½ lb pkg chorizo sausage
- 1 oz scallions
- 15 oz can black beans
- 1 plum tomato
- 5 oz jasmine rice
- 2 oz shredded cheddar-jack blend ⁷
- 2 (1 oz) sour cream ⁷

WHAT YOU NEED

- olive oil
- red wine vinegar
- sugar
- kosher salt & ground pepper

TOOLS

- medium ovenproof pot

ALLERGENS

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

NUTRITION PER SERVING

Calories 970kcal, Fat 48g, Carbs 90g, Protein 44g



1. Cook chorizo

Preheat oven to 425°F with a rack in the center.

Heat **1 tablespoon oil** in a medium ovenproof pot over medium-high heat. Add **chorizo** and cook, breaking up into smaller pieces, until well browned, about 5 minutes.



4. Finish & serve

Remove pot with **rice** from oven; fluff with a fork and season to taste with **salt** and **pepper**. Sprinkle **cheese** over top and cover again. Let sit for 5 minutes to allow cheese to melt and rice to steam. Uncover and spoon **marinated tomatoes** over top.

Serve **cheesy chorizo burrito bowl** with **scallion dark greens** and **sour cream** over top. Enjoy!



2. Prep ingredients

While **chorizo** cooks, trim ends from **scallions** and thinly slice, keeping dark greens separate. Drain **beans** and rinse under cold water.

Cut **tomato** into ½-inch pieces. In a small bowl, stir to combine **tomatoes**, **1 tablespoon oil**, **1 teaspoon vinegar**, and **a pinch each of sugar and salt**. Set aside to marinate, stirring occasionally, until step 5.



5. ...

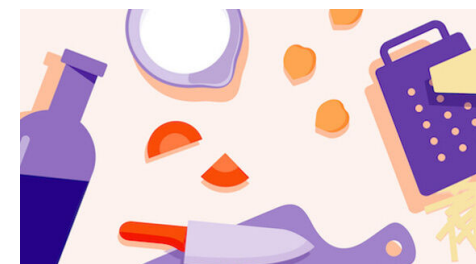
What were you expecting, more steps?



3. Assemble & bake

To pot with **chorizo**, add **scallion whites and light greens**; cook, stirring, until fragrant, about 30 seconds. Stir in **rice** and **black beans** until combined. Stir in **1¼ cups water**, **½ teaspoon salt**, and **a few grinds of pepper**; bring to a boil over high heat. Cover with a lid or foil.

Bake on center oven rack until water is absorbed and rice is tender, 18–20 minutes.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!