

DINNERLY



Chimichurri Beef Bowl with Brown Rice

Pickled Onions & Sour Cream



20-30min



2 Servings

When the opportunity to slather chimichurri sauce all over our food strikes, we will take it. You're ready to go as soon as you brown the beef, pickle the onions, and cook the brown rice. Less prep for you, more happy bellies all around. We've got you covered!

WHAT WE SEND

- 1 red onion
- 10 oz pkg ground beef
- 2 (1 oz) sour cream ⁷
- 5 oz quick-cooking brown rice
- ¼ oz fresh parsley
- ¼ oz fresh cilantro

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or apple cider vinegar) ¹⁷
- all-purpose flour ¹

TOOLS

- small saucepan
- medium skillet

ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 980kcal, Fat 63g, Carbs 65g, Protein 32g



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, about 22 minutes. Drain in a fine-mesh sieve. Return to saucepan off heat. Keep covered until ready to serve.

While rice cooks, finely chop **2 teaspoons garlic**. Finely chop **onion**. Finely chop **parsley and cilantro leaves and stems**.



2. Make chimichurri

Finely grate ¼ **teaspoon garlic** into a small bowl. Add **chopped parsley and cilantro**, **3 tablespoons oil**, and **1 teaspoon vinegar**; stir to combine. Season to taste with **salt** and **pepper**.



3. Pickle onions

In a small bowl, whisk together **1 tablespoon each of oil and vinegar** and a **pinch each of salt and pepper**. Stir in ¼ **cup of the chopped onions**; set aside to pickle, stirring occasionally, until ready to serve.

Heat **1 tablespoon oil** in a medium skillet over medium-high.



4. Cook onions & beef

Add **remaining chopped onions** and a **pinch each of salt and pepper**; cook, stirring occasionally, until lightly browned, about 5 minutes. Stir in **chopped garlic** and **1 teaspoon flour**; cook 1 minute more.

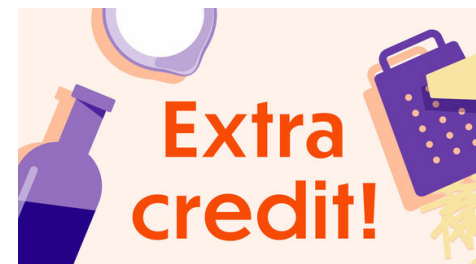
To skillet with **onion**, add **ground beef** and a **pinch each of salt and pepper**; cook, breaking up into smaller pieces, until well browned, 3–4 minutes.



5. Finish & serve

To skillet with **beef**, add ½ **cup water** and **all but 2 tablespoons chimichurri**. Bring to a simmer and cook until slightly thickened, 2–3 minutes. Season to taste with **salt** and **pepper**.

Serve **chimichurri beef** over **rice** with **sour cream** and **pickled onions** over top. Drizzle with **remaining chimichurri**. Enjoy!



6. Eat your veggies!

Want to bulk up this dish with more veggies? Cook thinly sliced bell peppers or poblano peppers with the onions in step 3.