

DINNERLY



Chimichurri Beef Bowl & Ready to Heat Rice

with Pickled Onions & Sour Cream

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 heat the jasmine rice. Less prep for you, more happy bellies all around. We've got you covered!



20-30min



2 Servings

WHAT WE SEND

- 10 oz ready to heat jasmine rice
- 1 red onion
- ¼ oz fresh parsley
- ¼ oz fresh cilantro
- 10 oz pkg ground beef
- 2 (1 oz) sour cream ²

WHAT YOU NEED

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

TOOLS

- small saucepan
- medium skillet

ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 920kcal, Fat 61g, Carbs 60g, Protein 31g



1. Cook rice

Add **rice** to a microwave-safe bowl. Microwave, uncovered, on high until warmed through, 2–3 minutes (watch closely as microwaves vary).

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.