

DINNERLY



Sausage Rice Pilaf with Spinach & Lime Crema

 20-30min  2 Servings

Everyone has different reasons for loving a one-pot meal. Maybe you hate doing dishes. Or maybe you literally have one pot. Whatever the reason—it's cool. Because we brought you this delicious sausage rice pilaf that has your protein, veggies, and carbs all in one delicious bite. And we drizzled it with lime crema because...why not? We've got you covered!

WHAT WE SEND

- 2 scallions
- ½ lb pkg uncased sweet Italian pork sausage
- ¼ oz taco seasoning
- 5 oz basmati rice
- 1 lime
- 2 (1 oz) sour cream ⁷
- 5 oz baby spinach

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper

TOOLS

- medium saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 620kcal, Fat 20g, Carbs 65g, Protein 37g



1. Brown sausage

Trim ends from **scallions** and thinly slice. Finely chop **1 teaspoon garlic**.

Heat **2 teaspoons oil** in a medium saucepan over medium-high. Add **sausage** and cook, breaking up into large pieces, until cooked through and no longer pink, 3–5 minutes. Add **taco seasoning, chopped garlic, and ¾ of the scallions**; cook until fragrant, about 1 minute.



4. Add spinach & serve

Place **spinach** over **rice** in saucepan. Cover and cook, 2 minutes. Uncover and toss to wilt spinach. Season to taste with **salt and pepper**.

Serve **rice pilaf** topped with **remaining scallions, lime wedges, and lime crema**. Enjoy!



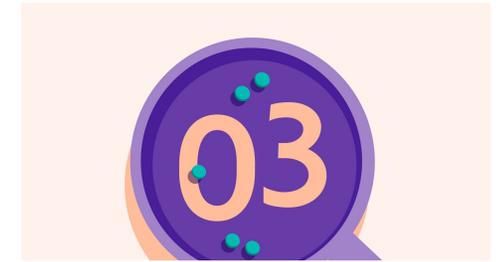
2. Cook pilaf

Add **rice** to saucepan with **sausage**. Cook, stirring, until toasted, about 2 minutes. Stir in **¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes.



5. ...

What were you expecting, more steps?



3. Make lime crema

Meanwhile, squeeze **1 teaspoon lime juice** into a small bowl. Add **sour cream, 1 teaspoon water**, and season to taste with **salt and pepper**. Whisk to combine.

Cut **remaining lime** into wedges.



6. ...

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