

DINNERLY



Chorizo-Spiced Pork & Rice with Pickled Onions



20-30min



2 Servings

Here's a quick recipe guaranteed to take away any dinner stress—combine savory chorizo-spiced pork, sautéed veggies, rice, and velvety cream cheese in one pot and bake. The end result is so satisfying, you'll have to stop yourself from eating the whole thing. But, listen—if you want to dig right into the pot with a fork, who are we to judge? It's not like you'd be doing anything we haven't done. We've got you covered!

WHAT WE SEND

- 1 red onion
- 1 poblano pepper
- 10 oz pkg ground pork
- 5 oz jasmine rice
- ¼ oz chorizo chili spice blend
- 2 (1 oz) cream cheese ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar

TOOLS

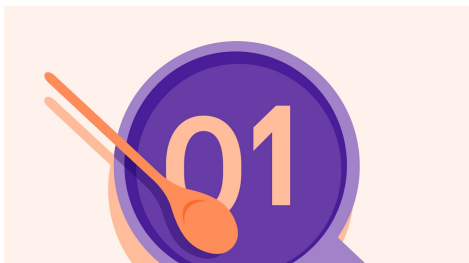
- Medium Dutch oven or pot with lid

ALLERGENS

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

NUTRITION PER SERVING

Calories 640kcal, Fat 20g, Carbs 74g, Protein 36g



1. Prep ingredients

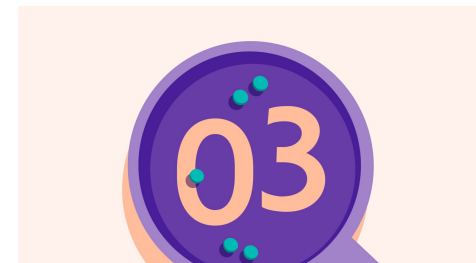
Preheat oven to 425°F with a rack in the center.

Halve **onion** and finely chop. Transfer **¼ cup chopped onion** to a small bowl and reserve for step 5. Halve **poblano pepper** lengthwise, discard stem and seeds, then coarsely chop.



2. Cook veggies & pork

Heat **1 tablespoon oil** in a medium pot or Dutch oven over medium-high. Add **poblano** and **remaining onions**; cook, stirring occasionally, until crisp-tender and just beginning to brown, about 5 minutes. Add **ground pork** and **½ teaspoon salt**; cook pork, breaking up into smaller pieces, until browned, about 5 minutes. Spoon off and discard any fat.



3. Toast & season rice

To pot with **pork**, add **rice** and **chorizo chili spice blend**; cook, stirring, until toasted, about 2 minutes. Stir in **1¼ cups water** and **all of the cream cheese**. Bring to a boil, stirring to incorporate cream cheese.



4. Bake rice

Cover **rice** and bake on center oven rack until water is absorbed and rice is cooked through, about 17 minutes.



5. Pickle onion & serve

Meanwhile, to small bowl with **reserved onions**, add **1 tablespoon vinegar**, **½ teaspoon sugar**, and **¼ teaspoon salt**; stir to combine. Let sit, stirring occasionally, while **rice** bakes. Fluff rice with a fork and season to taste with **salt** and **pepper**.

Serve **baked rice** and **pork** topped with **pickled onion**. Enjoy!



6. Spice it up

The chorizo chili spice blend and poblano peppers already add a little heat to this one-pot bake, but if you want to kick it up when it's time to serve, add hot sauce or chopped pickled jalapeños.