

DINNERLY



Chimichurri Beef Bowl with Pickled Onions & Sour Cream



20-30min



2 Servings

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

WHAT WE SEND

- 5 oz jasmine rice
- 1 red onion
- 10 oz pkg grass-fed ground beef
- 2 (2 oz) chimichurri sauce
- 2 (1 oz) sour cream ⁷

WHAT YOU NEED

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

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 1010kcal, Fat 57g, Carbs 74g, Protein 36g



1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Reduce heat to low; cover and cook until rice is tender and water is absorbed, about 17 minutes.



2. Prep ingredients

While **rice** cooks, finely chop **2 teaspoons garlic**. Finely chop **onion**.

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.



3. Cook onion

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



4. Cook beef

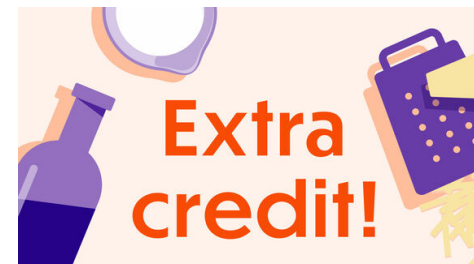
To skillet with **onion**, add **ground beef** and **a pinch each of salt and pepper**; cook, breaking up into smaller pieces, until well browned, 3–4 minutes.



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.