

DINNERLY



Chorizo-Spiced Beef Bowl with Charred Corn & Guacamole



20-30min



2 Servings

We dress up ground beef with chorizo chili spice before throwing in charred corn, onions, cilantro, and a dollop of guac. Serve it over jasmine rice, grab your favorite spoon, and dig in. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- ¼ oz fresh cilantro
- 1 red onion
- 5 oz corn
- 10 oz pkg grass-fed ground beef
- 2 (¼ oz) chorizo chili spice blend
- 2 (2 oz) guacamole

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar

TOOLS

- small saucepan
- rimmed baking sheet
- large nonstick skillet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 920kcal, Fat 38g, Carbs 92g, Protein 37g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



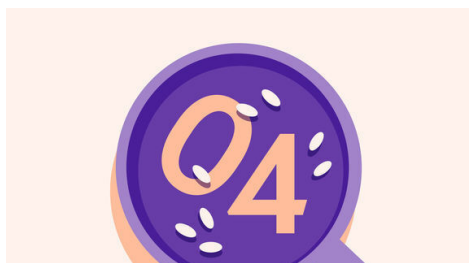
2. Prep ingredients

Pick **cilantro leaves** from **stems**; finely chop stems. Halve and thinly slice **onion**. Finely chop **2 tablespoons of the sliced onions**; set aside for serving.



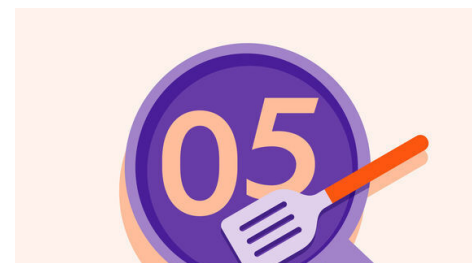
3. Cook corn

Heat **1 teaspoon oil** in a large nonstick skillet over high. Add **corn** and cook, stirring occasionally, until warmed through and charred in spots, 3–4 minutes. Season to taste with **salt** and **pepper**. Transfer to a plate.



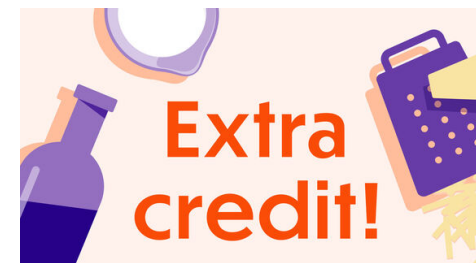
4. Cook beef

Heat **1 tablespoon oil** in same skillet over high. Add **beef** and **sliced onions**; season with **salt** and **pepper**. Cook, stirring occasionally, until onions are softened, 7–9 minutes. Add **all of the chorizo chili spice**, **cilantro stems**, **1 tablespoon oil**, and **¼ teaspoon sugar**; cook until coated and fragrant, about 1 minute. Season to taste with **salt** and **pepper**.



5. Serve

Serve **beef** and **corn** over **rice** garnished with **chopped onions**, **guacamole**, and **cilantro leaves**. Enjoy!



6. Load it up!

Pile on whatever toppings you have on hand, like shredded cheese, salsa, tomatoes and lettuce, or pickled jalapeños.