

DINNERLY



Plant-Based Ground "Chorizo" Bowl with Charred Corn & Guacamole

| This version of the recipe is customized with plant-based ground.

 20-30min  2 Servings

WHAT WE SEND

- 5 oz jasmine rice
- ¼ oz fresh cilantro
- 1 red onion
- 5 oz corn
- ½ lb pkg plant-based ground ^{1,6,15}
- 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

Wheat (1), Soy (6), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 890kcal, Fat 40g, Carbs 100g, Protein 32g



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 plant-based ground

Heat **1 tablespoon oil** in same skillet over high. Add **plant-based ground** and **sliced onions**; season with **salt** and **pepper**. Cook, stirring occasionally, until ground is brown in spots and 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.



5. Serve

Season **plant-based ground chorizo** to taste with **salt** and **pepper** and serve with **corn** over **rice**. Garnish 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.