

DINNERLY



Lebanese Impossible Ground Bowl with Seared Zucchini & Spiced Pilaf



under 20min



2 Servings

The warming flavors of baharat spice make this plant-based ground bowl feel like the coziest hug. Sweet golden raisins balance the ultra-savoriness of this dish with crumbled Impossible patties, and a sprinkle of almonds adds a perfectly nutty crunch. Just throw in gyro-spiced rice and quickly seared zucchini to complete the meal. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- ¼ oz gyro spice
- 2 zucchini
- 1 oz roasted almonds³
- 1 oz golden raisins
- ½ lb pkg Impossible patties²
- ¼ oz baharat spice blend¹

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- apple cider vinegar
- sugar

TOOLS

- small saucepan
- microwave
- medium nonstick skillet

ALLERGENS

Sesame (1), Soy (2), Tree Nuts (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 810kcal, Fat 35g, Carbs 93g, Protein 30g



1. Cook rice

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **rice** and **1½ teaspoons gyro spice**; cook, stirring, until rice is toasted, about 2 minutes.

Stir in **1¼ cups water** and **a pinch of salt**; bring to a boil. Reduce heat to low; cover and cook until rice is almost tender, about 17 minutes.



2. Prep ingredients

Finely chop **2 teaspoons garlic**. Slice **zucchini** on an angle into ½-inch thick rounds. Coarsely chop **almonds**.

In a small bowl, combine **raisins** with **2 tablespoons water**. Microwave until water is steaming, about 30 seconds. Set aside for raisins to soften until step 4.



3. Cook zucchini

Season **zucchini** with **salt** and **pepper**.

In a medium nonstick skillet, heat **a drizzle of oil** over medium-high. Working in batches if necessary, add zucchini and cook until browned and tender, 2–4 minutes per side. Transfer to a plate.



4. Cook plant-based ground

If skillet looks dry, heat **1 tablespoon oil** over medium-high. Add **Impossible patties** and season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until well browned and heated through, 3–4 minutes.

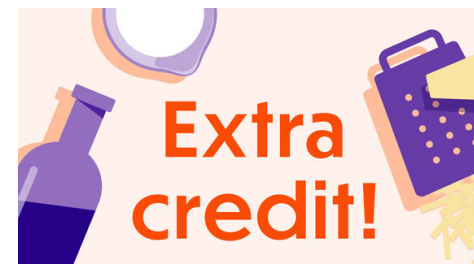
Reduce heat to medium. Add **garlic** and **½ teaspoon baharat spice** (or more depending on taste preference). Cook until fragrant, about 1 minute.



5. Finish & serve

To skillet with **plant-based ground**, add **raisins**, **2 tablespoons water**, **1 teaspoon vinegar**, and **½ teaspoon sugar**. Bring to a simmer, scraping up browned bits from skillet. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork; season to taste.

Serve **plant-based ground** and **zucchini** over **gyro rice**. Sprinkle with **crushed almonds**. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.