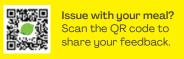


Chorizo Meatball Bowls

with Cilantro-Lime Rice and DIY Pico De Gallo

Spicy

30 Minutes





















Jalapeño







Cilantro

Cheddar Cheese, shredded





Crispy Shallots

Sour Cream



Mexican Seasoning



Start here

- Before starting, preheat oven to 450°F.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil within steps 2 person 4 person Ingredient

Bust out

Baking sheet, rolling pin, medium bowl, measuring spoons, zester, medium pot, large bowl, parchment paper, measuring cups, whisk, small bowl

Ingredients

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	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Basmati Rice	¾ cup	1 ½ cups
Roma Tomato	160 g	320 g
Shallot	50 g	100 g
Jalapeño 🤳	1	2
Lime	1	2
Cilantro	7 g	14 g
Cheddar Cheese, shredded	½ cup	1 cup
Crispy Shallots	28 g	56 g
Sour Cream	3 tbsp	6 tbsp
Mexican Seasoning	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	1/4 tsp	½ tsp
Oil*		

Salt and Pepper*

- * Pantry items
- ** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, sov. sulphites. tree nuts and wheat.





Cook rice

- Heat a medium pot over medium-high heat.
- While the pot heats, peel, then finely chop shallot.
- When the pot is hot, add ½ tbsp (1 tbsp)
 oil, then half the shallots. Cook, stirring occasionally, until softened, 2-3 min.
- Add rice, 1 ¼ cups (2 ½ cups) water and 1/8 tsp (½ tsp) salt. Cover and bring to a boil.
- Once boiling, reduce heat to low. Cover and cook until rice is tender and liquid is absorbed, 12-14 min.
- Remove from heat. Sprinkle cheese over rice. Cover and set aside, until cheese melts slightly.



Prep meatballs

- Meanwhile, line a baking sheet with parchment paper.
- Open one side of the package of **crispy shallots**. Using a rolling pin or a heavy-bottomed pan, gently crush **crispy shallots** in their package until broken into fine crumbs.
- Core, then finely chop **jalapeño**, removing seeds for less heat. (TIP: We suggest using gloves when prepping jalapeños!)
- Add chorizo, crispy shallot crumbs,
 Mexican Seasoning and half the jalapeños to a large bowl. Season with pepper, then combine.



Form and bake meatballs

- Roll **mixture** into **8 equal-sized meatballs** (16 meatballs for 4 ppl).
- Arrange **meatballs** on the prepared baking sheet.
- Bake in the **top** of the oven until cooked through, 10-12 min.**



Prep and make pico de gallo

- Meanwhile, finely chop cilantro.
- Cut tomatoes into 1/4-inch pieces.
- Zest, then juice lime.
- Add 1 tbsp (2 tbsp) lime juice, 1/4 tsp (1/2 tsp) sugar and 1/2 tbsp (1 tbsp) oil to a medium bowl. Season with salt and pepper, then whisk until sugar dissolves.
- Add tomatoes, half the cilantro, remaining shallots and remaining jalapeños, then toss to combine.



Finish rice

- Fluff rice with a fork.
- Stir in remaining cilantro, half the lime zest and 1 tbsp (2 tbsp) butter.
- Season with salt, to taste.



Finish and serve

- Add **sour cream** and **remaining lime zest** to a small bowl. Season with **salt** and **pepper**, then stir to combine.
- Divide cilantro-lime rice between bowls.
 Top with meatballs and pico de gallo.
- Dollop zesty sour cream over meatballs.

Dinner Solved!