



# Chorizo Meatball Bowls

with Cilantro-Lime Rice and DIY Pico De Gallo

Spicy

30 Minutes



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Chorizo Sausage,  
uncased



Basmati Rice



Roma Tomato



Shallot



Jalapeño



Lime



Cilantro



Cheddar Cheese,  
shredded



Crispy Shallots



Sour Cream



Mexican Seasoning

HELLO MEXICAN SEASONING

*Smoky, sweet and spicy are combined for the perfect Tex-Mex flavour!*

## Start here

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

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

## Bust out

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

## Ingredients

	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*	¼ 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, soy, sulphites, tree nuts and wheat.*



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1



### 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 ¼ **tsp** (¼ **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.

4



### Prep and make pico de gallo

- Meanwhile, finely chop **cilantro**.
- Cut **tomatoes** into ¼-inch pieces.
- Zest, then juice **lime**.
- Add **1 tbsp** (2 **tbsp**) **lime juice**, ¼ **tsp** (½ **tsp**) **sugar** and ½ **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.

2



### 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.

5



### 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.

3



### 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. \*\*

6



### 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!