

DINNERLY



Spinach & Cheddar Skillet Rice with Spiced Chickpeas

 20-30min  2 Servings

The key to getting everyone to eat the good-for-you stuff—ie spinach and chickpeas—is to load them up with melted cheese and mix it all up with crispy rice. Trust us. We've got you covered!

WHAT WE SEND

- yellow onion
- baby spinach
- canned chickpeas
- chorizo chili spice blend
- garlic
- jasmine rice

WHAT YOU NEED

- 2 tablespoons butter ⁷
- apple cider vinegar
- kosher salt & ground pepper
- olive oil

TOOLS

- fine-mesh sieve
- medium ovenproof skillet

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Energy 1090.0kcal, Fat 46.0g, Proteins 31.0g, Carbs 135.0g



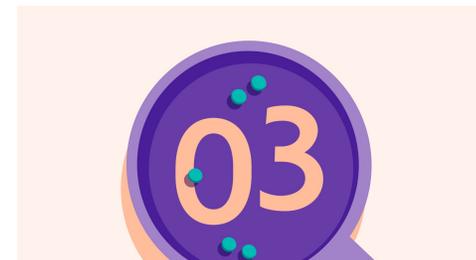
1. Prep ingredients

Peel and finely chop **1 teaspoon garlic**. Halve **onion**, then peel and cut into ½-inch pieces (about 1½ cups.) Rinse and drain **chickpeas**. Finely chop **all of the cheddar**.



2. Sauté chickpeas

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium-high. Add **chickpeas** and **1 tablespoon of the chorizo chili spice blend**. Cook, stirring, until fragrant, 2–3 minutes. Add **chopped garlic** and cook until softened, about 30 seconds. Transfer chickpeas to a shallow bowl.



3. Sauté onions

Heat **1 tablespoon oil** in the same skillet over medium-high. Add **onions** and cook until tender and browned in spots, about 4 minutes. Stir in **1 tablespoon vinegar**.



4. Cook rice

Reserve **¼ cup of chickpeas** in a small bowl for step 5. To skillet, add **rice**, **remaining chickpeas**, **1½ cups water**, and **¾ teaspoon salt**. Bring to a boil; cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Add **spinach** in batches, stirring until wilted. Stir in **1½ tablespoons butter**. Season to taste with **salt** and **pepper**.



5. Finish & serve

Preheat broiler with top rack 6 inches from heat source. Sprinkle **cheese** and **reserved chickpeas** over **rice** in skillet. Broil until **cheese** is melted and **rice** is browned in spots, 1–2 minutes (watch closely as broilers vary). Enjoy!



6. Spice it up!

Add pickled onions or jalapeños over the top for a tangy, edgy lift!