

DINNERLY



Spinach & Cheddar Skillet Rice with Spiced Chickpeas

 30-40min  4 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

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

WHAT YOU NEED

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

TOOLS

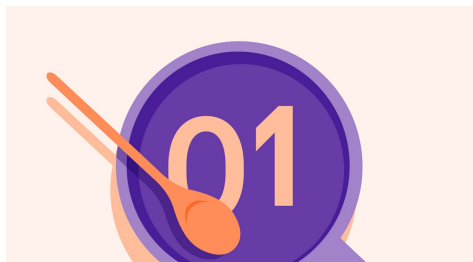
- box grater or microplane
- fine-mesh sieve
- large ovenproof skillet

ALLERGENS

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

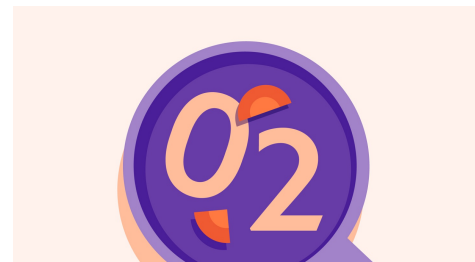
NUTRITION PER SERVING

Energy 870.0kcal, Fat 34.0g, Proteins 28.0g, Carbs 112.0g



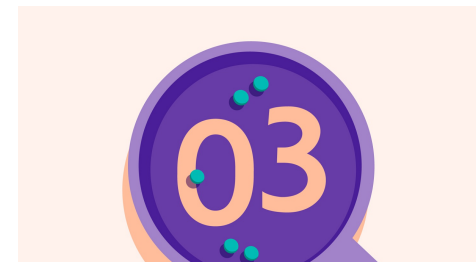
1. Prep ingredients

Peel and finely chop **2 teaspoons garlic**. Halve **onion**, then peel and cut into ½-inch pieces (about 2 cups.) Rinse and drain **all of the chickpeas**. Coarsely grate **cheddar** on large holes of a box grater.



2. Sauté chickpeas

Heat **1½ tablespoons oil** in a large ovenproof skillet over medium-high. Add **chickpeas** and **2 tablespoons of chorizo chili spice blend**. Cook, stirring, until fragrant, about 2 minutes. Add **chopped garlic** and cook until fragrant, about 30 seconds. Transfer chickpeas to a shallow bowl.



3. Sauté onions

Heat **1½ tablespoons oil** in the same skillet over medium-high. Add **onions** and cook until tender and browned in spots, about 4 minutes. Stir in **1½ tablespoons vinegar**.



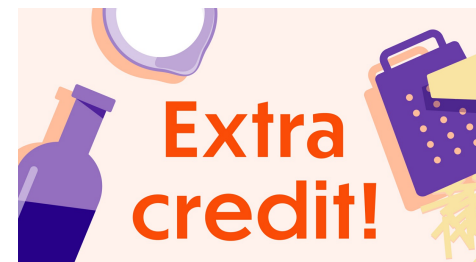
4. Cook rice

Reserve **½ cup of chickpeas** in a small bowl for step 5. To skillet, add **rice**, **remaining chickpeas**, **2 cups water**, and **1½ teaspoons 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 **3 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 to the top for a tangy, edgy lift!