

DINNERLY



🔍 ONE PAN

Chorizo-Spiced Pork & Rice with Pickled Onions

🕒 20-30min 🍴 2 Servings

Here's a quick recipe guaranteed to take the chill off your night—combine savory chorizo-spiced pork, sautéed veggies, rice, and velvety cream cheese in one pot and bake. The end result is so satisfying, you'll have to stop yourself from eating the whole thing. But, listen—if you want to dig right into the pot with a fork, who are we to judge? It's not like you'd be doing anything we haven't do..

WHAT WE SEND

- red onion
- poblano pepper
- ground pork
- jasmine rice
- chorizo chili spice blend

WHAT YOU NEED

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

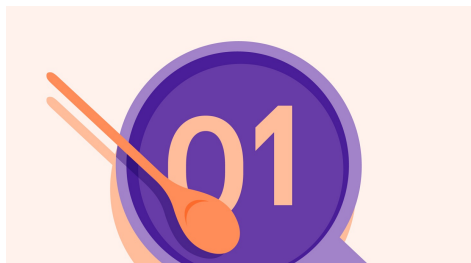
TOOLS

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 760.0kcal, Fat 41.0g, Proteins 26.0g, Carbs 70.0g



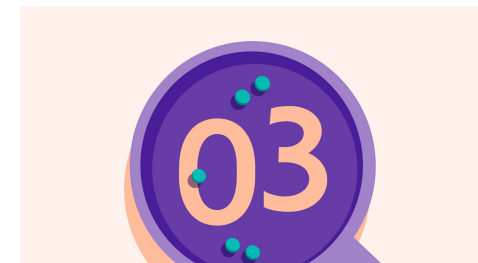
1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Halve **onion**, then peel and finely chop. Transfer **¼ cup chopped onion** to a small bowl (reserve for step 5). Halve **poblano pepper** lengthwise, remove stem, core and seeds, then roughly chop.



2. Cook veggies & pork

Heat **1 tablespoon oil** in a medium pot or Dutch oven over medium-high. Add **poblano** and **remaining onions** and cook until crisp-tender and just beginning to brown, about 5 minutes. Add **ground pork** and **½ teaspoon salt** to pot. Cook pork, breaking up into large pieces, until browned, about 5 minutes. Spoon off and discard any fat.



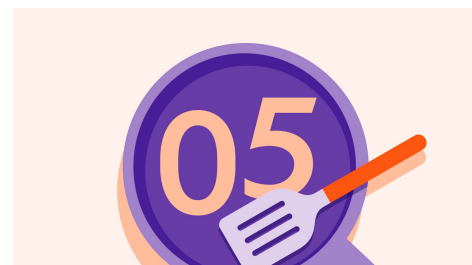
3. Toast & season rice

Add **rice** and **all of the chorizo chili spice blend** and cook, stirring, until toasted, about 2 minutes. Stir in **1¼ cups water** and **all of the cream cheese**. Bring to a boil, stirring, to incorporate cream cheese.



4. Bake rice

Cover **rice**; bake on center oven rack until water is absorbed and **rice** is cooked through, about 17 minutes.



5. Pickle onion & serve

Meanwhile, to small bowl with **reserved onions**, add **1 tablespoon vinegar**, **½ teaspoon sugar**, and **¼ teaspoon salt**; stir to combine. Let sit, stirring occasionally, while **rice** bakes. Fluff rice with a fork and season to taste with **salt** and **pepper**. Serve **baked rice** and **pork** topped with **pickled onion**. Enjoy!



6. Spice it up

The chorizo chili spice blend and poblano peppers already add a little heat to this one-pot bake, but if you want to kick it up when it's time to serve, add hot sauce or chopped pickled jalapeños.