

# DINNERLY



## Sausage Rice Pilaf with Spinach & Lime Crema

 20-30min  2 Servings

Everyone has different reasons for loving a one-pot meal. Could be because you hate doing the after-dinner pot and pan clean-up. Or maybe you literally only have 1 pot. Whatever the reason—it's cool. Because we brought you this delicious sausage rice pilaf that has your protein, veggies, and carbs all in one delicious bite. And we drizzled it with lime crema because...why not? We've got you cov...

#### WHAT WE SEND

- garlic
- sweet Italian sausage
- lime
- bunch scallions
- basmati rice
- baby spinach

#### WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper

#### TOOLS

- medium saucepan

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 554.0kcal, Fat 21.6g, Proteins 34.5g, Carbs 55.3g



#### 1. Prep ingredients

Make a slit down the length of each **sausage** and remove sausage from casing. Trim ends from **scallions** and thinly slice  $\frac{3}{4}$  **cup** on an angle (save rest for own use). Peel and finely chop **1 clove garlic**.



#### 2. Brown sausage

Heat **2 teaspoons oil** in a medium saucepan over medium-high. Add **sausage** and cook, breaking up into large pieces, until cooked through and no longer pink, 3–5 minutes. Add **chopped garlic** and  $\frac{1}{2}$  **cup scallion** and cook until fragrant, about 1 minute.



#### 3. Cook pilaf

Add **rice**, and cook, stirring, until toasted, about 2 minutes. Stir in  $\frac{1}{4}$  **cup water** and  $\frac{1}{2}$  **teaspoon salt**, and bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes.



#### 4. Make lime crema

Meanwhile, squeeze **1 teaspoon lime juice** from  $\frac{1}{2}$  of the lime into a small bowl. Cut **remaining lime half** into wedges. Into same bowl, add **sour cream**, **1 teaspoon water**, and season to taste with **salt** and **pepper**; whisk to combine.



#### 5. Finish & serve

Add **spinach** to saucepan with **rice**, do not stir. Cover and cook 2 minutes more. Uncover and toss to wilt **spinach**. Season to taste with **salt** and **pepper**. Serve **rice pilaf** topped with **remaining scallions**, **lime wedges**, and **lime crema** for drizzling over. Enjoy!



#### 6. Spice it up!

Crushed red pepper flakes or a shake or two of hot sauce wouldn't go astray!