



DINNERLY



Sausage Rice Pilaf with Spinach & Lime Crema

 20-30min  4 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

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

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper

TOOLS

- large saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 456.0kcal, Fat 13.2g, Proteins 21.2g, Carbs 61.6g



1. Prep ingredients

Make a slit down the length of each **sausage** and remove sausage from casing. Trim ends from **scallions** and thinly slice on an angle. Peel and finely chop **2 cloves garlic**.



2. Brown sausage

Heat **1 tablespoon oil** in a large saucepan over medium-high heat. Add **sausage** and cook, breaking up into large pieces, until cooked through and no longer pink, 4–5 minutes. Add **chopped garlic** and $\frac{3}{4}$ of the **scallions** and cook until fragrant, about 1 minute.



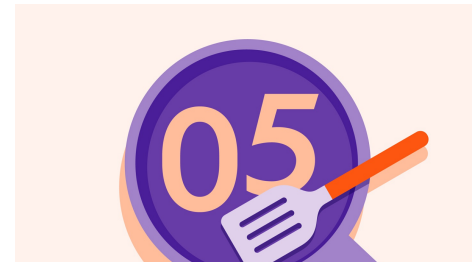
3. Cook pilaf

Add **rice**, and cook, stirring, until toasted, about 2 minutes. Stir in **2 cups water** and **1 teaspoon salt**, and bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes.



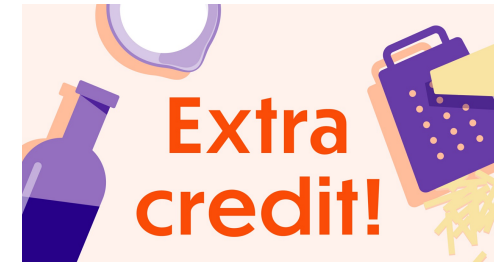
4. Make lime crema

Meanwhile, into a small bowl, squeeze **2 teaspoons lime juice** from about $\frac{1}{2}$ of the lime. Cut **any remaining lime** into wedges. Into same bowl, add **sour cream**, **2 teaspoons water**, and **salt** and **pepper** to taste; 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**, **any 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!