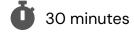


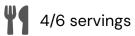
Chorizo Rice Bowl

with Charred Corn

Smoky chorizo, sweet charred corn, creamy guacamole, and fluffy rice come together in this vibrant, Mexican-inspired bowl bursting with colour, texture, and fresh summer flavour.







Switch it up!

Wrap everything in tortillas or crunchy taco shells to switch this dish into burritos or tacos. Dollop on sour cream or yoghurt for a cool and creamy element, or spice it up with chipotle sauce, hot sauce or a sprinkle of dried chilli flakes.

FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	300g + 150g
LIME	1	2
AVOCADOS	2	3
CORIANDER	1 packet	2 packets
CHORIZO	2-pack	3
RED ONION	1	1
CORN COBS	2	3
TOMATOES	2	3
TOMATO RELISH	1 jar	2 jars

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan, saucepan

NOTES

Instead of cooking the onion, pickle for a bright, zingy topping. Pickle in a mixture of vinegar, salt, sugar and water.

Want to bulk it up? Add drained tinned black beans, capsicum, or baby spinach. You can add these fresh or cook at step 5.



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1. COOK THE RICE

Place **rice** in a saucepan and cover with **600ml water.** Cover with a lid and bring to a boil. Reduce to medium-low heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.

6P - use 900ml water for the rice.



4. CHAR THE CORN

Heat a frypan over medium-high heat with oil. Add corn and cook for 4-6 minutes, or until charred. Remove to a bowl and keep pan over heat.

2. MAKE THE GUACAMOLE

Add zest and juice from 1/2 lime (reserve remaining) to a bowl along with roughly chopped avocado and finely chopped coriander stems. Use a fork or potato masher to mash to desired consistency. Season to taste with salt and pepper.

6P - add zest and juice from 1 lime.



3. PREPARE THE INGREDIENTS

Dice **chorizo**, slice **onion** (see notes), remove **corn** kernels from **cobs**, dice **tomatoes** and wedge reserved **lime**. Set aside with **coriander leaves**.



5. COOK THE CHORIZO

Add onion and chorizo to pan (add extra oil if necessary). Cook for 4-6 minutes until onion softens and chorizo begins to char. Reduce to medium heat. Add tomato relish and 1/2 cup water. Simmer for 2 minutes. Season to taste with salt and pepper.

6P - use 2 jars relish and 1/2-1 cup water.



6. FINISH AND SERVE

Divide rice among bowls. Top with chorizo, charred corn, guacamole and diced tomato. Serve with lime wedges and garnish with coriander leaves.

