

Red Beans & Rice w/ Chorizo & Collard Greens

2 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 30

Eden's Cove or Peaceful Pork Chorizo, thawed
Farmhouse Kitchen Red Beans, thawed
Gulf Pacific White Rice
Farmhouse Kitchen Cornbread, thawed
Gundermann Acres Collard Greens, washed
Canola or Olive Oil
Salt and Pepper

Preheat oven to 375°F degrees placing rack in middle position.

STEP 1 Instructions Bring 1 cup of water, a big pinch of salt, and 2 tsp. of oil to a boil in a medium saucepan. Once the water reaches a boil, add rice, stir once, and cover. Reduce heat to low and cook for 20 minutes. After 20 minutes, remove from heat and keep covered for 10 more minutes. Fluff the rice with a fork and cover to keep warm until ready to serve.

STEP 2 While rice is cooking, prepare collard greens. Remove large stems and ribs from collard greens. Cut collards into thin strips. Set aside.

STEP 3 Bring a high sided large saute pan to medium-high heat. Add chorizo to pan and brown on all sides, breaking up into small bits with a wooden spoon as it cooks. Add collard greens to pan and let wilt for 2-3 minutes. Add the red beans and turn the heat to medium-low. Let low-simmer for 10-12 minutes.

STEP 4 As the chorizo, collards and red beans are cooking, warm the cornbread in your preheated oven for 5-7 minutes or until warm and toasty on the outside but soft and chewy inside.

STEP 5 Finally, scoop a portion of rice onto plates, top with chorizo, collard and, red beans. Serve with a side of warm cornbread on the side. Enjoy!

Red Beans & Rice w/ Chorizo & Collard Greens

4 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 30

Eden's Cove or Peaceful Pork Chorizo, thawed
Farmhouse Kitchen Red Beans, thawed
Gulf Pacific White Rice
Farmhouse Kitchen Cornbread, thawed
Gundermann Acres Collard Greens, washed
Canola or Olive Oil
Salt and Pepper

Preheat oven to 375°F degrees placing rack in middle position.

STEP 1 Instructions Bring 2 cup of water, a big pinch of salt, and 1 tbsp. of oil to a boil in a medium saucepan. Once the water reaches a boil, add rice, stir once, and cover. Reduce heat to low and cook for 20 minutes. After 20 minutes, remove from heat and keep covered for 10 more minutes. Fluff the rice with a fork and cover to keep warm until ready to serve.

STEP 2 While rice is cooking, prepare collard greens. Remove large stems and ribs from collard greens. Cut collards into thin strips. Set aside.

STEP 3 Bring a high sided large saute pan to medium-high heat. Add chorizo to pan and brown on all sides, breaking up into small bits with a wooden spoon as it cooks. Add collard greens to pan and let wilt for 2-3 minutes. Add the red beans and turn the heat to medium-low. Let low-simmer for 10-12 minutes. (NOTE: You may need to cook chorizo in multiple batches)

STEP 4 As the chorizo, collards and red beans are cooking, warm the cornbread in your preheated oven for 5-7 minutes or until warm and toasty on the outside but soft and chewy inside.

STEP 5 Finally, scoop a portion of rice onto plates, top with chorizo, collard and, red beans. Serve with a side of warm cornbread on the side. Enjoy!

TORAGE TIPS *INGREDIENTS BEST USED WITHIN 5 DAYS*

Chorizo - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Red Beans - If using within 3 days, store in the refrigerator. Otherwise, freeze up to 1 month and use within 36 hours of thawing. (Ingredients: red beans, bacon fat, garlic, chicken stock, smoked paprika, onion powder, garlic powder, New Mexican chili powder, dried cilantro, salt, pepper)

White Rice - Keep in a cool, dry place in the kitchen until ready to use.

Cornbread - If using within 3 days, store in the refrigerator. Otherwise, freeze up to 1 month and use within 36 hours of thawing. (Ingredients: Homestead Gristmill corn meal, flour, baking powder, MillKing milk, Vital Farms pasture-raised eggs, brown butter, salt)

Collard Greens - Wrap in a paper towel and place in a plastic bag in the refrigerator. Use within 5 days.

***Contains gluten, dairy and, egg inclusive ingredients.**

****Not made with gluten, dairy, egg, nuts, peanuts fish or shellfish containing ingredients.**

*****Prepared in a facility that may contain gluten, dairy, egg, nuts, peanuts, fish and shellfish.**