



SOUTHWEST RICE CAKES

black bean, corn & cabbage slaw, vegan chipotle-lime aioli

COOK TIME
40 MIN

SERVINGS
2

CALORIES PER SERVING
900

MENU
VEGAN // GLUTEN-FREE

Starchy short-grain rice cooks up super-soft and is known for being deliciously sticky, which makes it perfect for forming into these flavor-packed Southwest rice cakes. Seasoned with a smoky paprika-cumin blend, the rice is mashed with roasted red peppers, formed into patties, then pan-seared until golden. Our vegan chipotle-lime aioli adds a creamy kick. On the side, a zesty black bean, corn, and cabbage slaw gives the dish some color and crunch.

- INGREDIENTS (9 ITEMS)**
- ½ cup **Short-grain rice**
 - 13¼ oz **Black beans**
 - 3½ oz **Cabbage**
 - & 1¾ oz **& carrots**
 - 1 whole **Lime**
 - 1½ oz **Corn**
 - 3½ oz **Cilantro cider vinaigrette with agave**
 - 1 oz **Roasted red peppers**
 - 2¼ tsp **Smoky paprika-cumin blend**
 - 1¼ oz **Vegan chipotle-lime aioli**

- WHAT YOU'LL NEED**
- medium pot with lid
 - large nonstick pan
 - medium bowl
 - measuring cup & spoons
 - strainer
 - potato masher
 - cooking oil
 - salt & pepper

COOKING TIP 4 If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

Validated
Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

Wash and dry fresh produce. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 COOK RICE

- Bring **short-grain rice**, 1½ cups water, and about ¼ teaspoon salt to a boil in a medium pot. Stir, then reduce heat to medium-low and cover pot with lid. Simmer 12-15 minutes, or until rice is almost tender and water is mostly absorbed.
- Remove from heat. Let rest, covered, 3 minutes.

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 PREP

- Strain and rinse **black beans**.
- Roughly chop **cabbage*** and **carrots** if necessary.
- Quarter **lime**.

**The ingredient you received may be a different color.*

3 MAKE SLAW

- Place **beans**, **corn**, and **cabbage and carrots** in a medium bowl. Drizzle with **cilantro cider vinaigrette with agave** to taste. Lightly season with salt and pepper. Toss to combine.

4 MASH RICE

- Fluff **rice** with a fork. Add **roasted red peppers**. Squeeze juice from two **lime wedges** over pot. Season with **smoky paprika-cumin blend**, salt, and pepper. Mash with a potato masher (or fork) into a cohesive mixture.*

**The rice will cool as it's mashed, making it easier to handle in the next step.*

5 FORM RICE BALLS

- Lightly coat hands with cooking oil. Form **rice mixture** into six equal-size balls.

6 COOK RICE CAKES

- Heat about 2 tablespoons cooking oil in a large nonstick pan over medium-high heat until shimmering. Once pan is hot, add **rice balls** to pan. Lightly press to flatten. Cook 4-5 minutes on each side, or until rice cakes are browned and slightly crispy.* Season with salt and pepper to taste.

**If the pan seems dry after flipping the cakes, add another 1-2 tablespoons of cooking oil.*

7 PLATE YOUR DISH

- Divide **Southwest rice cakes** between plates. Drizzle with **vegan chipotle-lime aioli** to taste. Pile **black bean, corn, and cabbage slaw** next to cakes. Serve with remaining **lime wedges**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (492g)

Amount per serving

Calories **900**

	% Daily Value*
Total Fat 51g	65%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 1130mg	49%
Total Carbohydrate 84g	31%
Dietary Fiber 22g	79%
Total Sugars 10g	
Includes 3g Added Sugars	6%
Protein 21g	
Vitamin D 0mcg	0%
Calcium 68mg	6%
Iron 1mg	6%
Potassium 324mg	6%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Roasted Red Peppers [bell pepper], **Corn** [corn], **Sushi Rice** [organic California sushi rice], **Smoky Paprika-Cumin Blend** (Dried Oregano, Ground Cumin, Ground Coriander, Smoked Paprika, Granulated Garlic, Onion Powder), **Green Cabbage, Red Cabbage, Carrots, Black Beans** [black beans, water, salt], **Cilantro Cider Vinaigrette** (Cilantro, Apple Cider Vinegar [apple cider vinegar], Garlic, Sunflower Oil [high oleic sunflower oil], Agave [organic agave syrup], Sea Salt), **Lime, Chipotle-Lime Aioli** (Vegan Mayonnaise [sunflower oil, aquafaba (water, chickpea, kombu seaweed), distilled vinegar, salt, sugar, lemon juice, white pepper], Dijon Mustard [water, organic mustard seeds, organic vinegar, salt, organic turmeric, organic spices], Sweet Paprika, Smoked Paprika, Ground Chipotle Pepper, White Pepper, Granulated Garlic, Lime Juice [lime], Sea Salt)

Allergen information:

Contains No Allergens

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.