

# DINNERLY



⚡ FAST

## Stir-Fried Beef Lettuce Wraps

with Ginger Teriyaki Sauce & Rice



ca. 20min



2 Servings

Put away the forks and knives, all you'll need are plates...and maybe some napkins, because you're eating with your best tools—your hands! Sweet and savory teriyaki sauce, garlic, ginger, and grass-fed ground beef make for a pretty legit filling. Serve the beef alongside the sticky sushi rice, lettuce leaves, and scallion greens, so everyone can fill 'em up just how they like 'em. Fun dinner al...

## WHAT WE SEND

- sushi rice
- grass fed ground beef
- green leaf lettuce
- garlic
- scallions
- ginger

## WHAT YOU NEED

- all-purpose flour <sup>1</sup>
- coarse kosher salt
- sugar

## TOOLS

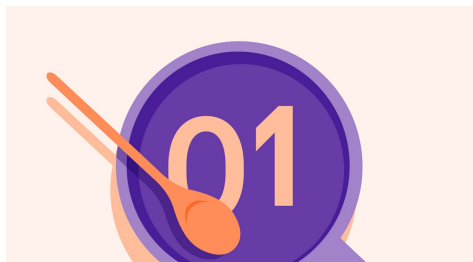
- fine-mesh sieve
- medium skillet
- small saucepan

## ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

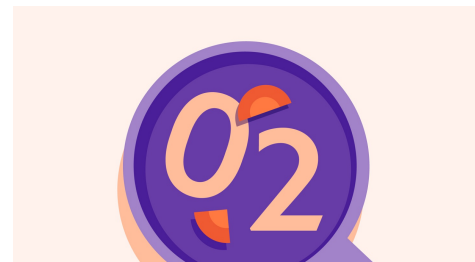
## NUTRITION PER SERVING

Energy 560.0kcal, Fat 22.0g, Proteins 29.0g, Carbs 61.0g



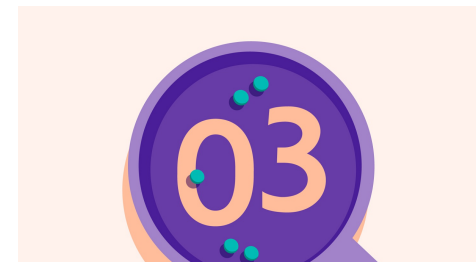
### 1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan along with **1 cup water** and  $\frac{1}{2}$  **teaspoon salt**. Bring to a boil. Cover and simmer until water is absorbed and rice is tender, about 15 minutes. Keep covered until ready to use.



### 2. Prep ingredients

Peel and finely chop **ginger** and **2 teaspoons garlic**. Trim ends from **scallions**, then thinly slice keeping dark greens separate. Trim end from **lettuce** and separate leaves, keeping them whole. Keep the larger leaves for the wraps and save the smaller ones for own use.



### 3. Make sauce

In a small bowl, combine **teriyaki sauce**, **2 tablespoons water**, and **2 teaspoons sugar**. Stir until sugar is dissolved.



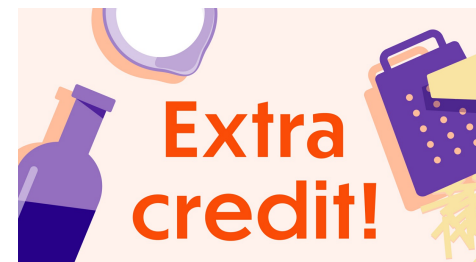
### 4. Cook beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **beef** and cook, breaking up large pieces with a spoon, until beef is browned, 3–4 minutes (spoon off **all but 1 tablespoon fat**).



### 5. Finish & serve

Add **garlic**, **ginger**, and **scallion whites** to beef in skillet; cook until softened, 1–2 minutes. Add **1 tablespoon flour**; cook, stirring, for 1 minute. Stir **sauce**, then add to pan; simmer until thickened, about 1 minute. Assemble **lettuce wraps** at the table, filling each **green leaf** with **rice**, **teriyaki beef**, and **scallion greens**. Enjoy!



### 6. Turn up the heat!

Sambal oelek, Sriracha, or good ol' Tabasco: whatever your hot sauce of choice, pick your poison and shake it on to your heart's content.