

DINNERLY



⚡ FAST

Stir-Fried Beef Lettuce Wraps

with Ginger Teriyaki Sauce & Rice



ca. 20min



4 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

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

WHAT YOU NEED

- all-purpose flour ¹
- coarse kosher salt
- sugar

TOOLS

- fine-mesh sieve
- large skillet
- small saucepan

ALLERGENS

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

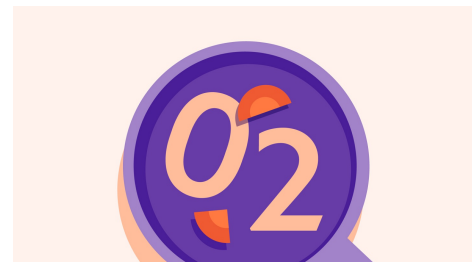
NUTRITION PER SERVING

Energy 550.0kcal, Fat 22.0g, Proteins 29.0g, Carbs 59.0g



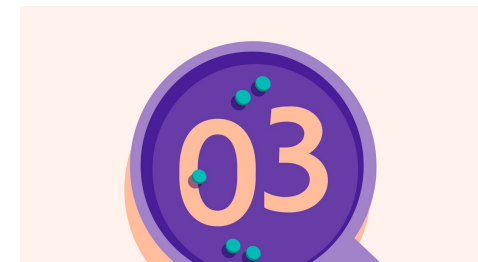
1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan along with **2 cups water** and **1 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 **1 tablespoon garlic**. Trim ends from **scallions**, then thinly slice whites and dark greens separately. Trim end from **lettuce** and separate leaves, keeping them whole.



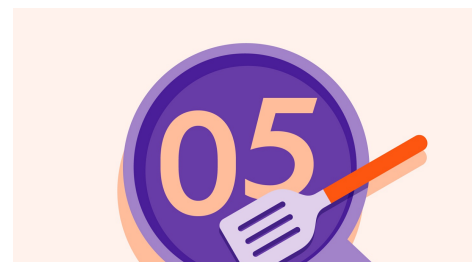
3. Make sauce

In small bowl, combine the **teriyaki sauce**, **¼ cup water**, and **4 teaspoons sugar**. Stir until sugar is dissolved.



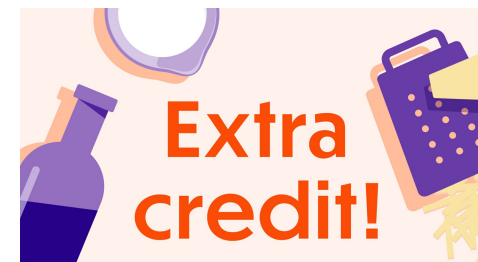
4. Cook beef

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **beef** and cook, breaking up large pieces with a spoon, until beef is browned, 4–5 minutes (spoon off **all but 2 tablespoons fat**).



5. Finish & serve

Add **garlic, ginger**, and **scallion whites** to beef in skillet; cook until softened, about 2 minutes. Add **2 tablespoons flour** and cook, stirring, for 1 minute. Stir **sauce**, then add to pan; simmer until thickened, about 2 minutes. 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.