

DINNERLY



Mini Meatball Lettuce Wraps

with Sticky Sauce & Jasmine Rice



20-30min



2 Servings

We think we figured out how to wrap up the flavor of umami and serve it directly to you —these meatball lettuce wraps! The grass-fed ground beef is flavored with garlic and then draped with a sticky, slightly sweet, super-duper savory (not to mention addictive!) sauce. You'll want to mop it all up with that rice. We've got you covered!

WHAT WE SEND

- grass-fed ground beef
- garlic
- romaine heart
- jasmine rice
- Thai sweet chili sauce
- fresh ginger

WHAT YOU NEED

- kosher salt & ground pepper
- white wine vinegar

TOOLS

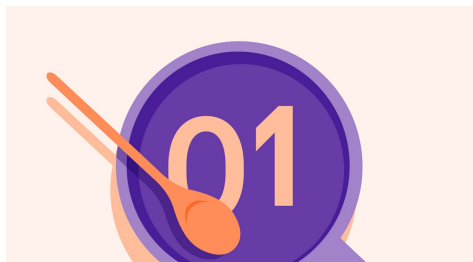
- fine-mesh sieve
- medium nonstick skillet
- small saucepan

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

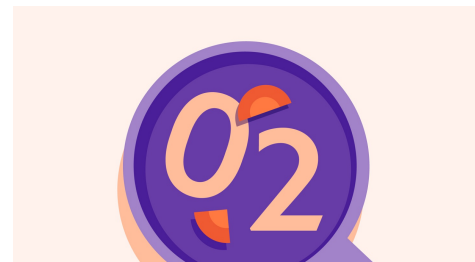
NUTRITION PER SERVING

Energy 670.0kcal, Fat 22.0g, Proteins 29.0g, Carbs 86.0g



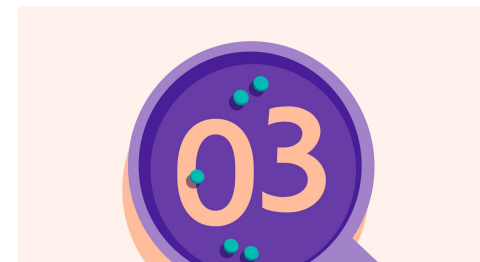
1. Make rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Add rice to a small saucepan along with **1¼ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low heat until water is absorbed and rice is tender, about 17 minutes. Keep covered until ready to serve.



2. Prep ingredients

Peel and finely chop **1 tablespoon ginger** and **2 teaspoons garlic**. In a small bowl, combine **all of the Thai chili sauce and tamari**, **¼ cup water**, and **1 teaspoon vinegar**.



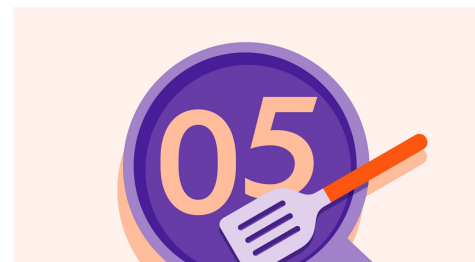
3. Make meatballs

In a medium bowl, mix together **ground beef**, **⅔ of the chopped ginger and garlic**, and **½ teaspoon salt**. Using moistened hands, roll beef mixture into 14 (1-inch) mini meatballs. Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **meatballs** and cook, until well browned all over and almost cooked through, about 4 minutes.



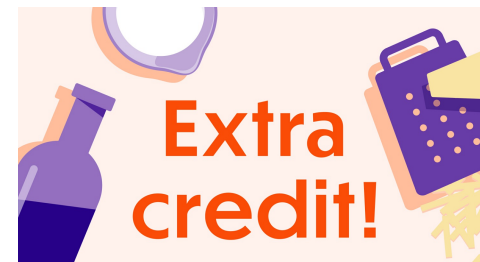
4. Add sauce

Remove **all but 1 teaspoon fat** from skillet. Add **remaining ginger and garlic** and cook, about 30 seconds. Add **sauce** and cook over medium heat, shaking skillet to coat **meatballs**, until sauce is thickened, glossy, and coats a spoon, 1–2 minutes.



5. Finish & serve

Trim ends from **romaine**, then halve crosswise and separate leaves. Fluff **rice** with a fork, transfer to a serving bowl and top with **meatballs** and **sauce**. Serve **meatballs** and **rice** alongside **romaine leaves** to create your own lettuce wraps at the table. Enjoy!



6. Crunch, crunch

Chopped peanuts, cashews, or toasted sesame seeds would all make great crunchy toppers.