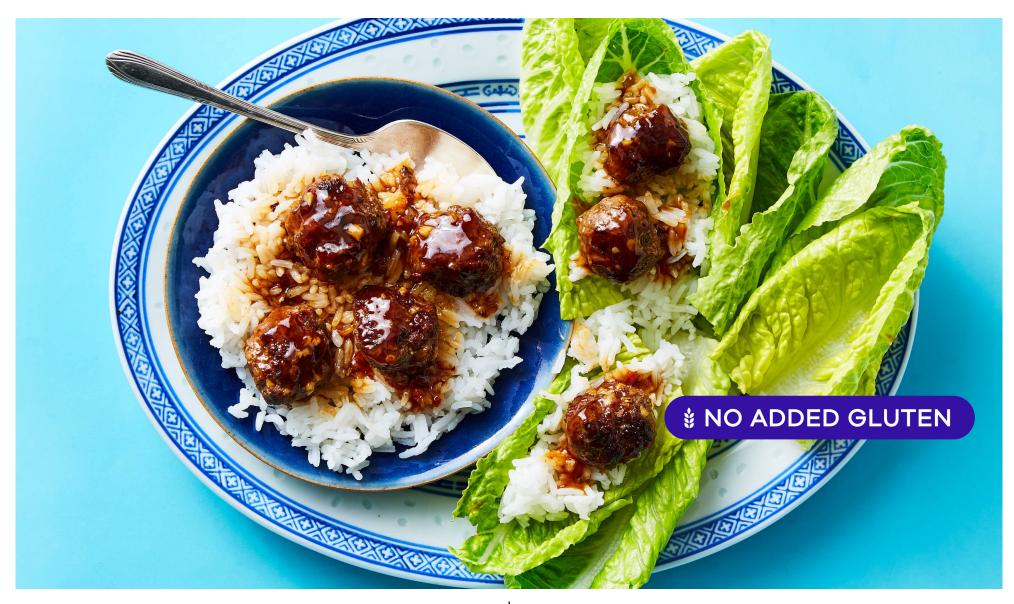
# **DINNERLY**



## Mini Meatball Lettuce Wraps

with Sticky Sauce & Jasmine Rice



20-30min 4 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, superduper 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

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

#### WHAT YOU NEED

- kosher salt & ground pepper
- white wine vinegar <sup>17</sup>

#### **TOOLS**

- · fine-mesh sieve
- large nonstick skillet
- medium saucepan

#### **ALLERGENS**

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **NUTRITION PER SERVING**

Calories 650.0kcal, Fat 20.0g, Proteins 28.0g, Carbs 83.0g



#### 1. Make rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Add rice to a medium saucepan along with **2 cups water** and **1 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 ginger and 1 tablespoon garlic. In a small bowl, combine all of the Thai chili sauce and tamari, ½ cup water, and 2 teaspoons vinegar.



#### 3. Make meatballs

In a medium bowl, mix together **ground** beef,  $\frac{2}{3}$  of the chopped ginger and garlic, and 1 teaspoon salt. Using moistened hands, roll beef mixture into 20 ( $\frac{1}{2}$  -inch) meatballs. Heat 1 tablespoon oil in a large nonstick skillet over medium-high. Add meatballs and cook until well browned all over and almost cooked through, about 6 minutes.



#### 4. Add sauce

Remove all but 2 teaspoons fat from skillet. Add remaining ginger and garlic and cook, about 30 seconds. Add sauce and cook over medium heat, shaking pan 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.