



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, 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

- 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 ¹⁷

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**, **1/3 cup water**, and **2 teaspoons vinegar**.



3. Make meatballs

In a medium bowl, mix together **ground beef**, **2/3 of the chopped ginger and garlic**, and **1 teaspoon salt**. Using moistened hands, roll beef mixture into 20 (1 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.