

DINNERLY



FAST

Beefy Egg Roll Stir-Fry with Cabbage & Jasmine Rice

 ca. 20min  4 Servings

Do you love egg rolls? And what about a soul satisfying stir-fry? If the answer to both of those questions is an enthusiastic, YES, then this is the dish for you. This meal is the best part of any egg roll (the filling) served on a bed of pillowy jasmine rice. We've got you covered!

WHAT WE SEND

- garlic
- grass-fed ground beef
- fresh ginger
- jasmine rice
- shredded cabbage blend
- scallions

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- sugar

TOOLS

- fine-mesh sieve
- large skillet
- medium saucepan

ALLERGENS

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

NUTRITION PER SERVING

Energy 670.0kcal, Fat 25.0g, Proteins 35.0g, Carbs 73.0g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a medium saucepan along with **2 cups water** and **1 teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Cover and keep warm.



2. Prep ingredients

Peel and finely chop **2 teaspoons each garlic and ginger**. Trim ends from **scallions**, then thinly slice on an angle.



3. Make stir-fry sauce

In a medium bowl, combine **garlic, ginger, all of the tamari, 2 teaspoons sugar, 2 tablespoons each oil and vinegar, and a few grinds of pepper**, whisking until sugar dissolves.



4. Cook beef & cabbage

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **ground beef** and a **pinch each salt and pepper**. Cook, stirring occasionally, until deeply browned, 5–6 minutes. Add **shredded cabbage** and **2/3 of the scallions** to the skillet. Cook until cabbage is barely wilted, about 2 minutes.



5. Finish & serve

Add **stir-fry sauce** to skillet. Cook over medium-high, stirring, until **garlic and ginger** are fragrant and the sauce just coats the **beef and cabbage**, about 1 minute. Remove skillet from heat, then season to taste with **salt and pepper**. Fluff **rice**, then serve topped with **beef egg roll stir-fry**, garnished with **remaining scallions**. Enjoy!



6. Crunch, crunch!

Add a little crunch with fried Chinese noodles, coarsely chopped roasted salted cashews or peanuts, or even a sprinkle of toasted sesame seeds.