

DINNERLY



FAST

Thai Beef with Romaine Lettuce & Coconut Rice

 20-30min  4 Servings

We deconstructed one of our favorite dishes—lettuce wraps—and turned it into an eat-it-with-a-fork (not your hands) dinner. The grass-fed ground beef is cooked in a sauce spiked with chili garlic sauce, one of the most flavorful condiments on earth. The coconut rice adds that tropical feel. We've got you covered!

WHAT WE SEND

- grass-fed ground beef
- garlic
- scallions
- shredded, unsweetened coconut¹⁵
- Thai sweet chili sauce
- romaine heart
- jasmine rice

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- white wine vinegar¹⁷

TOOLS

- large skillet
- medium saucepan

ALLERGENS

Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 620kcal, Fat 24g, Carbs 69g, Proteins 28g



1. Cook rice

Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add the **coconut** and **rice**, and cook until lightly toasted and fragrant, about 1 minute. Add **2½ cups water** to the pot and bring to a boil. Cover, reduce heat to low, and cook until water is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Prep ingredients

Cut **romaine** crosswise into ¼-inch strips. Trim ends from **scallions**, and thinly slice. Peel and finely chop **3 teaspoons garlic**.



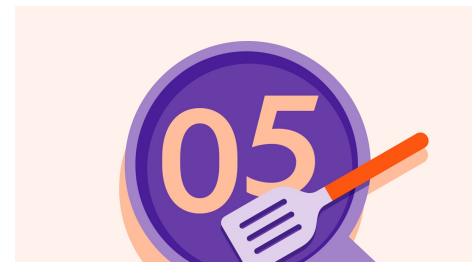
3. Prep sauce

In a medium bowl, combine **sweet chili sauce**, **⅓ cup vinegar**, **¼ cup of the scallions**, **2 teaspoons of the garlic**, and **1 teaspoon each salt and pepper**.



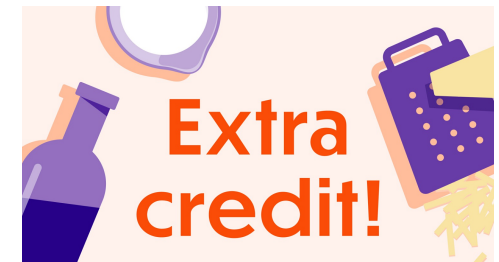
4. Cook beef

Heat **1 tablespoon oil** in a large skillet over high until shimmering. Add **beef**, **remaining garlic**, and **1 teaspoon salt**. Cook, breaking up large pieces of meat until browned and cooked through, 4–5 minutes. Stir in the sauce and cook until bubbly and slightly thickened, about 2 minutes.



5. Finish & serve

Fluff **rice** with a fork. Serve **lettuce** on plates and top with **rice**, **beef**, and the **remaining scallions**. Enjoy!



6. Take it to the next level

Add some crunchy pickled veggies, like shredded carrots and radishes! Soak them in a bit of sugar, salt, and rice vinegar and serve them on top of your Thai beef, along with fresh cilantro.