



**FAST**

**NO ADDED GLUTEN**

## Beef Egg Roll Stir-Fry

with Jasmine Rice & Lettuce Cups



20-30min



4 Servings

This stir-fry combines all the best flavors of an egg roll. Grass-fed ground beef and shredded cabbage are stir-fried in a gingery-tamari sauce, that caramelizes and coats the filling creating a deep umami flavor. The 'egg roll' filling is served with fluffy jasmine rice and crisp Boston lettuce that is just waiting to be loaded up into guilt-free 'egg roll' lettuce cups.

## What we send

- scallions
- grass-fed ground beef
- tamari soy sauce
- fresh ginger
- toasted sesame seeds
- Boston lettuce
- shredded cabbage blend
- fresh cilantro
- jasmine rice

## What you need

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

## Tools

- fine-mesh sieve
- skillet
- saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

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

## Nutrition per serving

Calories 680kcal, Fat 26g, Carbs 74g, Proteins 36g



### 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**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm until ready to serve.



### 4. Brown beef

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **beef** to skillet and season with **a pinch each salt and pepper**. Cook, stirring occasionally, until beef is well browned, 5-6 minutes. Working in batches, add **shredded cabbage blend** and **most of the scallions** to the skillet. Cook until cabbage is barely wilted, 2-3 minutes.



### 2. Prep ingredients

Peel and finely chop **2 tablespoons ginger**. Trim and discard ends from **scallions**, then thinly slice. Roughly chop **cilantro leaves and tender stems** together. Separate **lettuce leaves**.



### 5. Add stir-fry sauce

Stir **sauce**, then add to skillet with the **beef and cabbage**. Cook, stirring, until **ginger** is fragrant and the sauce just coats the beef and cabbage, 1-2 minutes. Season to taste with **salt and pepper**.



### 3. Season stir-fry sauce

In a small bowl, combine **tamari**, **chopped ginger**, **2 teaspoons sugar**, **2 tablespoons vinegar**, and **1/4 cup water**, whisking until sugar dissolves. Season with **a few grinds pepper**.



### 6. Serve

Fluff **rice** with a fork. Serve **beef** alongside **rice** and **lettuce cups**. Make your own wraps at the table adding some rice and beef to each cup. Sprinkle with **cilantro**, **toasted sesame seeds**, and **remaining scallions**. Enjoy!