

DINNERLY



Turkey Stir-Fry Lettuce Cups with Gingery Jasmine Rice

 20-30min  2 Servings

Eating with your hands is always a recipe for a good time. Usually finger food = greasy food, but not this dinnertime! Lean ground turkey gets nice and browned with plenty of garlic and ginger, and as much or as little jalapeño as you'd like for spicy flair. Fluffy jasmine rice soaks up all the saucy goodness, and green leaf lettuce brings its best asset to the party—cooling crunch! We've got y...

WHAT WE SEND

- fresh jalapenos
- green leaf lettuce
- fresh ginger
- garlic
- jasmine rice
- ground turkey

WHAT YOU NEED

- all-purpose flour ¹
- coarse kosher salt
- freshly ground pepper

TOOLS

- fine-mesh sieve
- small saucepan

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 770.0kcal, Fat 37.4g, Proteins 40.6g, Carbs 67.8g



1. Prep ingredients

Peel **ginger**; finely chop half, thickly slice the rest. Halve **jalapeño**, remove stem and seeds, and very thinly slice crosswise. Peel and finely chop **2 large cloves garlic**. Trim root end from **green leaf head** and separate leaves.



2. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan along with **1¼ cups water**, **½ teaspoon salt**, and **sliced ginger** and bring to a boil. Cover, reduce to a simmer, and cook until water is absorbed and rice is tender, about 17 minutes. Fluff rice and discard ginger.



3. Prep turkey

In a bowl, combine **turkey**, **chopped garlic and ginger**, **⅔ of the sliced jalapeño** (or less depending on heat preference), **1 teaspoon salt**, and **¼ teaspoon pepper**; stir to combine. In a small bowl, combine **1½ tablespoons flour** with **1½ tablespoons oil**.



4. Cook turkey

In a medium skillet, heat **2 tablespoons oil** over high. Add **turkey mixture** and cook, stirring occasionally, until browned in spots, 8–10 minutes. Add **1 cup water** and bring to a boil, scraping up any browned bits stuck to the pan. Add **flour-oil mixture** and cook, stirring, until thickened and slightly reduced, about 3 minutes.



5. Serve

Serve **turkey and rice** in **lettuce leaves** and top with **remaining jalapeños**. Enjoy!



6. Cool it down!

Not everyone loves spice. If that's the case at your table, use less jalapeño in step 3, and save the extra to garnish the lettuce cups of those that do like a little heat. Instead of the spicy pepper in step 3, you can add thin strips of sweet bell peppers or grated carrots if you have any on hand.