

DINNERLY



Turkey Stir-Fry Lettuce Cups with Gingery Jasmine Rice

 20-30min  4 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

- green leaf lettuce
- jasmine rice
- fresh ginger
- fresh jalapeños
- garlic
- 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 654.0kcal, Fat 33.9g, Proteins 38.9g, Carbs 49.0g



1. Prep ingredients

Peel **ginger**; finely chop half, thickly slice the rest. Halve **jalapeños**, remove stems and seeds, and very thinly slice crosswise. Peel and finely chop **3 large cloves garlic**. Trim root ends from **green leaf heads** and separate leaves.



2. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan along with **1½ cups water**, **¼ 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), **1½ teaspoons salt**, and **½ teaspoon pepper**; stir to combine. In a small bowl, combine **2 tablespoons flour** with **3 tablespoons oil**.



4. Cook turkey

In a large skillet, heat **3 tablespoons oil** over high. Add **turkey**; cook, stirring occasionally, until browned in spots, 8–10 minutes. Add **1¼ cups water**; bring to a boil, scraping up any browned bits stuck to pan. Add **flour-oil mixture**; cook, stirring, until thickened and slightly reduced, 3 minutes.



5. Serve

Serve **turkey and rice** in **lettuce leaves** with **remaining jalapeño slices**.



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 pepper or grated carrots if you have any on hand.