



Beef Egg Roll Stir-Fry

with Jasmine Rice & Lettuce Cups



ca. 20min



2 Servings

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

What we send

- 5 oz jasmine rice
- 1 oz fresh ginger
- 3 oz scallions
- ¼ oz fresh cilantro
- 1 head Bibb lettuce
- 2 oz tamari ⁶
- 10 oz grass-fed ground beef
- 14 oz cabbage blend
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar
- neutral oil

Tools

- small saucepan
- large skillet

Allergens

Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 800kcal, Fat 38g, Carbs 80g, Protein 38g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil, then cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



4. Cook beef

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **beef** to skillet and season with **a pinch each of salt and pepper**. Cook, breaking beef up into smaller pieces, until well browned, about 4 minutes. Add **4 cups shredded cabbage blend** and **most of the scallions** (reserve some for garnishing). Cook until cabbage is barely wilted and beef is cooked through, 1-2 minutes.



2. Prep ingredients

Peel and finely chop **1 tablespoon ginger**. Trim **scallions**, then thinly slice. Coarsely chop **cilantro leaves and stems**. Separate **lettuce leaves**, discarding stem end, then wrap in a damp paper towel to keep leaves from wilting; set aside until ready to serve.



5. Finish stir-fry

Stir **sauce**, then add to skillet with **beef and cabbage**. Cook over medium-high heat, stirring, until **ginger** is fragrant and sauce just coats the beef and cabbage, about 1 minute. Season to taste with **salt and pepper**.



3. Make sauce

In a small bowl, combine **tamari**, **chopped ginger**, **2 tablespoons water**, **1 tablespoon vinegar**, and **1 teaspoon sugar**, whisking until sugar dissolves. Season with **a few grinds of pepper**.



6. Finish & serve

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