

DINNERLY



Teriyaki Plant-Based Ground with Coconut Rice

& Sesame-Cucumber Salad



ca. 20min



2 Servings

This deceptively simple looking dish is hiding a whole lotta flavor. Plant-based ground cooks in our sweet and savory teriyaki sauce while cucumbers marinate in sesame oil and vinegar. Fluffy jasmine rice steams in coconut milk for a creamy, fragrant touch. We've got you covered!

WHAT WE SEND

- 2 (¾ oz) coconut milk powder ^{7,15}
- 5 oz jasmine rice
- 1 cucumber
- ¼ oz pkt toasted sesame seeds ¹¹
- ½ oz toasted sesame oil ¹¹
- ½ lb pkg plant-based ground ^{1,6,15}
- 2 oz teriyaki sauce ^{1,6}

WHAT YOU NEED

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

TOOLS

- small saucepan
- medium skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 760kcal, Fat 31g, Carbs 83g, Protein 32g



1. Cook rice

In a small saucepan, whisk to combine **¼ cups hot tap water, coconut milk powder,** and **½ teaspoon each of sugar and salt** .

Add **rice** and bring to a boil. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Make sauce

Reduce heat to medium and add **3 tablespoons water**. Bring to a simmer, scraping up any browned bits from bottom of skillet. Add **teriyaki sauce** and **½ teaspoon vinegar**. Cook, stirring, until ground is coated and slightly caramelized, 1–2 minutes. Season to taste with **salt and pepper**. Thin sauce with **1 tablespoon water** at a time, if desired.



2. Marinate cucumbers

Halve **cucumber** lengthwise. Scoop out seeds if desired, then thinly slice on an angle. Crush **sesame seeds** in packet with a rolling pin or heavy skillet.

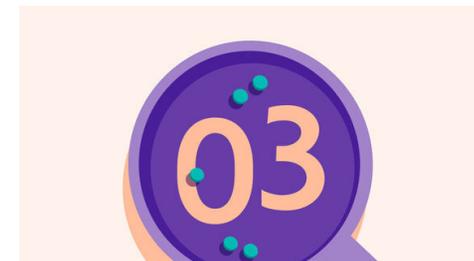
In a medium bowl, stir to combine **sesame oil, 2½ teaspoons vinegar,** and **a pinch of sugar**. Add cucumbers and sesame seeds, tossing to combine. Season to taste with **salt and pepper**.



5. Finish & serve

Fluff **rice** with a fork and season to taste with **salt**.

Serve **teriyaki plant-based ground** over **coconut rice** with **cucumber salad** alongside. Enjoy!



3. Cook plant-based ground

Heat **1 teaspoon oil** in a medium skillet over medium-high. Crumble **plant-based ground** into skillet. Cook, breaking up into bite-sized pieces, until browned in spots, 3–4 minutes.



6. Check us out!

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