

# DINNERLY



## Thai Plant-Based Ground Bowl with Shredded Lettuce & Coconut Rice

 20-30min  2 Servings

We deconstructed one of our favorite dishes—lettuce wraps—and turned it into an eat-it-with-a-fork (not your hands) dinner. Impossible patties are crumbled and cooked in a sauce spiked with sweet chili garlic sauce, one of the most flavorful condiments on earth. It's served up with coconut rice for that added tropical feel. We've got you covered!

## WHAT WE SEND

- 5 oz jasmine rice
- ½ oz unsweetened shredded coconut<sup>15</sup>
- 1 romaine heart
- 2 scallions
- 3 oz Thai sweet chili sauce
- ½ lb pkg Impossible patties<sup>6</sup>

## WHAT YOU NEED

- olive oil
- garlic
- white wine vinegar (or apple cider vinegar)<sup>17</sup>
- kosher salt & ground pepper

## TOOLS

- small saucepan
- medium nonstick skillet

## ALLERGENS

Soy (6), Tree Nuts (15), Sulphites (17).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 740kcal, Fat 27g, Carbs 100g, Protein 26g



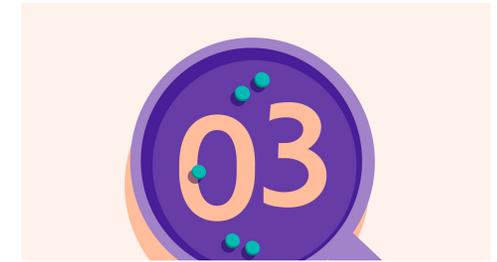
### 1. Cook coconut rice

Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **rice** and **shredded coconut**; cook, stirring, until lightly toasted and fragrant, about 1 minute. Add **1¼ cups water** and bring to a boil. Cover, reduce heat to low, and cook until water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



### 2. Prep ingredients

Cut **lettuce** crosswise into ¼-inch wide ribbons, discarding end. Trim ends from **scallions**, then thinly slice. Finely chop **2 teaspoons garlic**.



### 3. Prep sauce

In a medium bowl, stir to combine **sweet chili sauce**, **3 tablespoons vinegar**, **¼ cup of the scallions**, and **1 teaspoon of the chopped garlic**; season with **salt** and **pepper**.



### 4. Cook plant-based ground

Heat **2 teaspoons oil** in a medium skillet over high until shimmering. Crumble **Impossible patties** into skillet and add **remaining 1 teaspoon chopped garlic**; cook until browned, about 3 minutes. Stir in **sauce** and cook until bubbly and slightly thickened, 1–2 minutes; season to taste with **salt** and **pepper**.



### 5. Finish & serve

Fluff **rice** with a fork.

Serve **shredded lettuce** topped with **coconut rice** and **Thai plant-based ground**. Sprinkle **remaining scallions** over top. Enjoy!



### 6. Take it to the next level

Add some crunchy pickled veggies, like shredded carrots and radishes! Thinly slice veggies into rounds. In a large bowl, whisk to combine 2 tablespoons vinegar, ¼ cup oil, and a generous pinch each salt, pepper, and sugar. Add veggies, tossing to coat. Set aside, while you cook through the recipe or make in advance to pickle overnight.