

DINNERLY



Upgrade to Add Green Beans

Beef Fried Rice



20-30min



2 Servings

This version of the recipe is customized with green beans.

WHAT WE SEND

- 5 oz jasmine rice
- 1 pkt fried garlic
- 1 oz scallions
- 3 oz stir-fry sauce ^{1,6}
- 10 oz pkg grass-fed ground beef
- ½ lb green beans

WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- 2 large eggs ³
- neutral oil

TOOLS

- medium saucepan
- fine-mesh sieve
- large nonstick skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 950kcal, Fat 44g, Carbs 82g, Protein 43g



1. Cook rice

Fill a medium saucepan with **salted water** and bring to a boil. Add **all of the rice** and boil (like pasta!), stirring occasionally, until just tender, about 12 minutes. Drain in a fine-mesh sieve, rinse with cold water, and drain well again.

Spread out rice on a paper towel-lined plate or sheet pan to dry and cool.



2. Prep ingredients & sauce

Trim ends from **scallions**, then thinly slice.

Trim stem ends from **green beans**, then cut into 1-inch pieces.

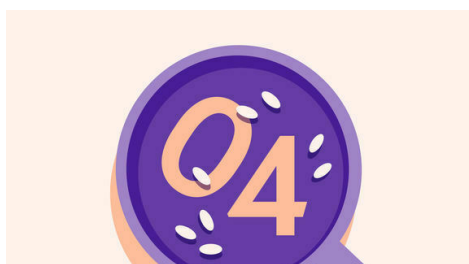
In a small bowl, whisk to combine **all of the stir-fry sauce, 2 tablespoons water, and 1 teaspoon vinegar**.



3. Scramble eggs

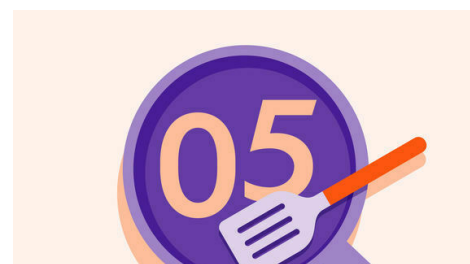
In a small bowl, beat **2 large eggs** and season with **salt** and **pepper**.

Heat **2 teaspoons oil** in a large nonstick skillet over medium-high. Add eggs and scramble until soft curds form, about 1 minute. Transfer to a plate and break into large pieces, if necessary.



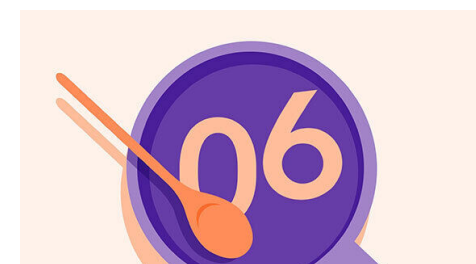
4. Cook beef

Heat **2 teaspoons oil** in same skillet over medium-high. Add **beef** and **a pinch each of salt and pepper**. Cook, breaking up into smaller pieces until browned, 3–5 minutes. Add **½ teaspoon fried garlic** and **⅔ of the scallions**. Cook, stirring occasionally, until fragrant and beef is cooked through, 1 minute. Using a slotted spoon, transfer to plate with **eggs**. Wipe out skillet.



5. Cook green beans

Heat **1 tablespoon oil** in same skillet over medium-high. Add **green beans** and stir-fry until browned in spots and crisp-tender, 5–6 minutes. Season to taste with **salt** and **pepper**.



6. Finish & serve

To same skillet, add **rice, sauce mixture, and 2 tablespoons oil**. Cook over high heat, pressing down with a spatula to crisp rice, and tossing occasionally until warmed through, 2–3 minutes. Return **beef and eggs** to skillet. Cook, stirring, until combined and warmed through, about 1 minute.

Garnish **beef fried rice** with **remaining scallions** and **fried garlic**. Enjoy!