

DINNERLY



Thai Ground Turkey 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. Ground turkey is 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 add tropical feel. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- ½ oz unsweetened shredded coconut ¹⁵
- 1 romaine heart
- 2 scallions
- 3 oz Thai sweet chili sauce
- 10 oz pkg ground turkey

WHAT YOU NEED

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

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 730kcal, Fat 26g, Carbs 91g, Protein 36g



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 turkey

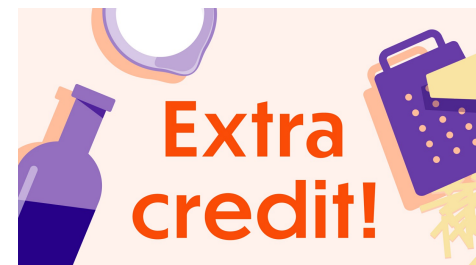
Heat **1 tablespoon oil** in a medium nonstick skillet over high until shimmering. Add **turkey** and **remaining 1 teaspoon chopped garlic**; cook, breaking up meat into smaller pieces, until browned and cooked through, about 3 minutes. Stir in **sauce** and cook until bubbly and slightly thickened, 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 turkey**. 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.