

# DINNERLY



## Turkey & Ginger Fried Rice with Snap Peas



20-30min



2 Servings

Fried rice sounds naughty but this version is nice thanks to lean ground turkey as the protein star. The usual stir-fry suspects are in there bringing a flavor ruckus: tamari, garlic, ginger, scallions. Plus some crunchy, sweet pea pods for an extra bit of wow. We've got you covered!

## WHAT WE SEND

- fresh ginger
- garlic
- ground turkey
- sugar snap peas
- scallions
- jasmine rice
- 6

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

## TOOLS

- fine-mesh sieve
- medium skillet
- small saucepan

## ALLERGENS

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

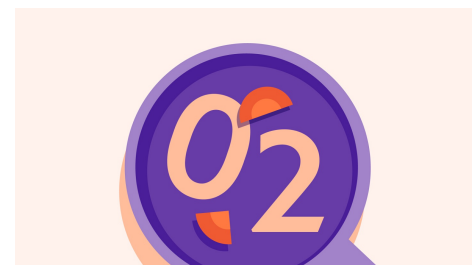
## NUTRITION PER SERVING

Calories 510kcal, Fat 12g, Carbs 66g, Protein 29g



### 1. Cook rice

Combine **3 cups water** and **1 teaspoon salt** in a small saucepan and bring to a boil. Add **rice** to saucepan and cook, uncovered, until just tender, 12-14 minutes. Pour rice into a fine-mesh strainer and rinse until water runs clear. Transfer rice to a paper-towel lined plate and set aside for step 5.



### 2. Prep ingredients

Peel and finely chop **1 teaspoon garlic** and **½ teaspoon ginger**. Trim ends from **snap peas** and slice on an angle. Trim ends from **scallions**, then thinly slice.



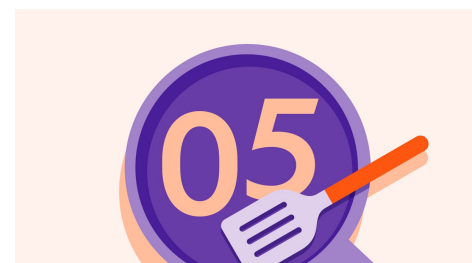
### 3. Make sauce

In a small bowl, whisk **tamari** and **¼ teaspoon each sugar and pepper**.



### 4. Cook turkey

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high until shimmering. Add **turkey**, **¼ teaspoon salt**, and cook undisturbed until browned and crispy, about 2 minutes. Add **garlic, ginger, half of the scallions**, and cook until softened and fragrant, and turkey is cooked through, about 1 minute. Transfer to a plate.



### 5. Finish rice & serve

In same skillet over high, add **rice** and stir to coat with **oil** and **drippings**. Add **snap peas, sauce**, and **turkey** back to skillet. Cook, stirring, until rice is heated through, **snap peas** are just tender, and **sauce** is mixed in, about 2 minutes. Serve in bowls and garnish with **remaining scallions**. Enjoy!



### 6. Make it low carb

Watching the carbs in your diet? Sub in broccoli or cauliflower rice instead of the jasmine rice or do a 50/50 mix!