

DINNERLY



Thai-Style Ground Turkey Stir-Fry with Red Peppers & Rice



30min



2 Servings

Ground turkey isn't just for turkey burgers—we've given it a whole new look with a stir-fry full of soft bell peppers, onions, and fragrant mint leaves. But this dish's secret weapon? Teriyaki sauce, that sweet and savory sauce you'll want to pour over everything. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 red onion
- 1 bell pepper
- ¼ oz fresh mint
- 10 oz pkg ground turkey
- 2 oz teriyaki sauce ^{1,6}

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- 2 large eggs ³

TOOLS

- medium saucepan
- medium 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 810kcal, Fat 37g, Carbs 78g, Protein 41g



1. Cook rice

In a medium saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 15 minutes. Keep covered off heat until ready to serve.



2. Prep veggies

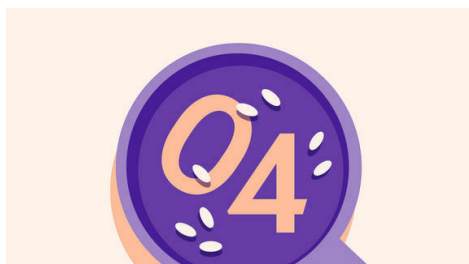
Halve and finely chop **1 onion**. **Finely chop 2 teaspoons garlic**. Halve **pepper** lengthwise, discard stem and seeds, then cut into ¼-inch thick strips.

Pick **mint leaves** from stem and tear any large pieces in half.



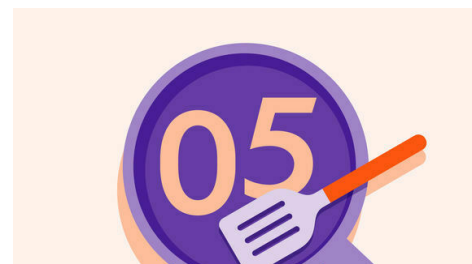
3. Stir-fry turkey

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **turkey** and cook, breaking up into smaller pieces, until cooked through and no longer pink, 2–3 minutes.



4. Add veggies & sauce

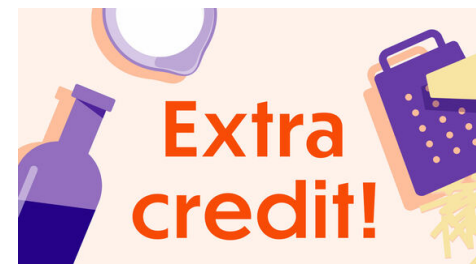
Add **onions, garlic, and peppers** to skillet with **turkey**; cook until peppers are softened, 2–3 minutes. Add **teriyaki sauce** and **2 tablespoons water**; cook until **sauce** glazes turkey, 2–3 minutes. Remove from heat and stir in **mint**. Wipe out skillet.



5. Fry eggs & serve

In same skillet, heat **1 tablespoon oil** over high. Crack in **2 large eggs** and cook until whites are golden brown and crispy on the edges, and yolks are still runny, 2–3 minutes (or longer for desired doneness). Season with **salt** and **pepper**.

Serve **ground turkey stir-fry** over **rice** with a **fried egg** on top. Enjoy!



6. Pro tip!

Are the whites of your eggs not cooking fast enough? Tilt the skillet slightly so the oil pools to one side. Using a spoon, scoop up the oil and drizzle it over the whites. Repeat until they're set!