

DINNERLY



Shredded Beef Dumpling Stir-Fry with Jasmine Rice



30min



2 Servings

Oh dumplings, how we love you so. That savory filling, full of meat, veggies, and aromatics. We've taken our favorite part and flipped it inside-out with a quick stir-fry full of shredded beef and shredded cabbage. No dumpling assembling required.

WHAT WE SEND

- 5 oz jasmine rice
- 14 oz cabbage blend
- 3 oz stir-fry sauce ^{1,6}
- ¼ oz pkt toasted sesame seeds ¹¹
- ½ lb shredded beef ^{1,6}

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- apple cider vinegar (or vinegar of your choice)

TOOLS

- large saucepan
- large skillet

ALLERGENS

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 620kcal, Fat 13g, Carbs 100g, Protein 25g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and a **pinch of salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from the heat and keep covered until ready to serve.

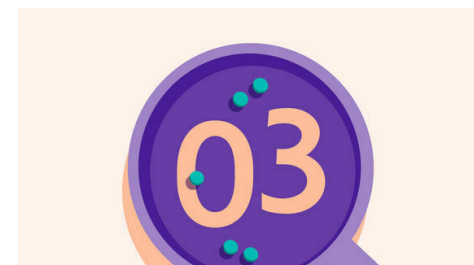
Meanwhile, finely chop **2 teaspoons garlic**.



2. Cook beef & cabbage

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **beef** and cook, breaking up into large pieces, until browned and heated through, about 5 minutes.

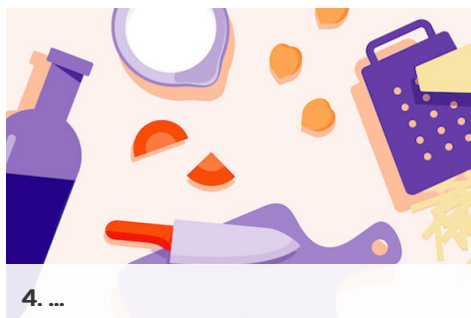
Add **cabbage blend**, **chopped garlic**, and a **pinch of salt**. Cook until cabbage is wilted, 2–3 minutes.



3. Add sauce & serve

Add **stir-fry sauce**, **¼ cup water**, and **2 teaspoons vinegar**. Bring to a simmer over medium-high heat. Cook, scraping up any browned bits from bottom of skillet, until slightly thickened, about 1 minute. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork.

Serve **dumpling stir-fry** over **rice** with **sesame seeds** sprinkled over top. Enjoy!



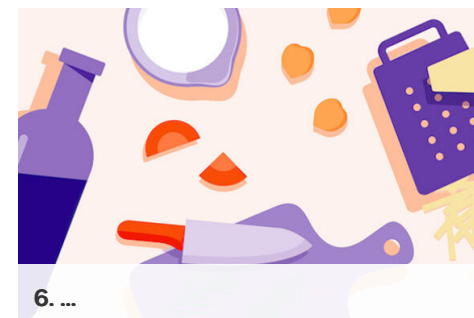
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!