

DINNERLY



Beef Egg Roll Stir-Fry with Cabbage & Jasmine Rice



ca. 20min



2 Servings

Do you love egg rolls? And what about a soul satisfying stir-fry? If the answer to both of those questions is an enthusiastic, "YES," then this is the dish for you. This meal is the best part of any egg roll (the filling) served on a bed of fluffy rice. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 piece fresh ginger
- 2 scallions
- 2 oz tamari soy sauce ¹
- 14 oz cabbage blend
- 10 oz pkg grass-fed ground beef

WHAT YOU NEED

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

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 690kcal, Fat 22g, Carbs 71g, Protein 38g



1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Prep ingredients

Finely chop **1 teaspoon garlic** and **1 tablespoon peeled ginger**.

Trim ends from **scallions**, then thinly slice on an angle.



3. Make stir-fry sauce

In a small bowl, combine **chopped garlic, tamari, half of the ginger, 1 tablespoon each of oil and vinegar, 1 teaspoon sugar**, and **a few grinds of pepper**, whisking until sugar dissolves. Add more ginger to taste, if desired (save rest for own use).



4. Cook beef & cabbage

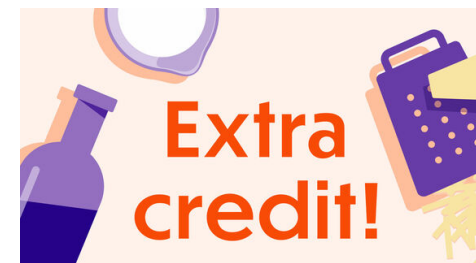
Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **ground beef** and a **pinch each of salt and pepper**. Cook, breaking up meat into smaller pieces, until deeply browned and cooked through, about 4 minutes. Add **4 cups cabbage blend** and **half of the scallions**. Cook, stirring, until barely wilted, 1–2 minutes.



5. Finish & serve

Add **stir-fry sauce** to **beef and cabbage**. Cook over medium-high heat, stirring, until aromatics are fragrant and sauce just coats beef and cabbage, about 1 minute. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork.

Serve **rice** topped with **stir-fry** and garnish with **remaining scallions**. Enjoy!



6. Crunch, crunch!

Add a little crunch with fried Chinese noodles, coarsely chopped roasted salted cashews or peanuts, or even a sprinkle of toasted sesame seeds.