

# DINNERLY



## Thai Beef & Coconut Brown Rice with Shredded Lettuce



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 beef 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

- ½ oz unsweetened shredded coconut <sup>15</sup>
- 5 oz quick-cooking brown rice
- 1 romaine heart
- 2 scallions
- 3 oz Thai sweet chili sauce
- 10 oz pkg grass-fed ground beef

## WHAT YOU NEED

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

## TOOLS

- small saucepan
- medium 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 870kcal, Fat 45g, Carbs 86g, Protein 32g



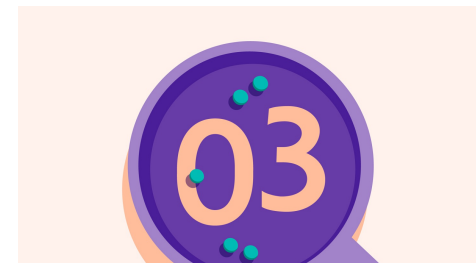
### 1. BROWN RICE VARIATION

Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **shredded coconut**; cook, stirring, until lightly toasted, about 1 minute. Transfer to a small bowl and set aside. Fill same saucepan with **salted water** and bring to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, about 22 minutes. Drain; return to saucepan off heat.



### 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 beef

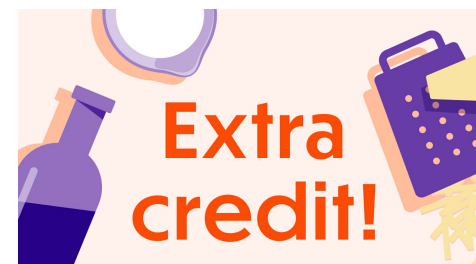
Heat **2 teaspoons oil** in a medium skillet over high until shimmering. Add **beef** and **remaining chopped garlic**; cook, breaking up meat into smaller pieces, until browned and cooked through, about 3 minutes. Stir in **sauce** and cook until bubbly and slightly thickened, 1–2 minutes; season to taste with **salt** and **pepper**.



### 5. Finish & serve

Add **toasted coconut** to saucepan with **rice** and stir to incorporate.

Serve **shredded lettuce** topped with **coconut brown rice** and **Thai beef**. 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.