



Beef Strip Egg Roll Stir-Fry

with Jasmine Rice & Lettuce Cups



ca. 20min



2 Servings

This stir-fry combines all the best flavors of an egg roll. Here we stir-fry beef strips and shredded cabbage in a gingery-tamari sauce, which caramelizes and coats the filling, creating a deep umami flavor. The 'egg roll' filling is served with fluffy jasmine rice and crisp Bibb lettuce that is just waiting to be loaded up into guilt-free 'egg roll' lettuce cups.

What we send

- 5 oz jasmine rice
- 1 oz fresh ginger
- 2 scallions
- ¼ oz fresh cilantro
- 1 head bibb lettuce
- 10 oz pkg beef strips
- 2 oz tamari soy sauce ⁶
- 14 oz cabbage blend
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar
- neutral oil

Tools

- small saucepan
- large skillet

Allergens

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

Nutrition per serving

Calories 570kcal, Fat 14g, Carbs 76g, Protein 34g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil, then cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



2. Prep ingredients

Peel and finely chop **1 tablespoon ginger**. Trim **scallions**, then thinly slice. Coarsely chop **cilantro leaves and stems**.

Separate **lettuce leaves**; discard stem end. Wrap leaves in a damp paper towel to keep from wilting and set aside until ready to serve.

Pat **beef** dry and season with **salt** and **pepper**.



3. Make sauce

In a small bowl, whisk to combine **tamari**, **chopped ginger**, **2 tablespoons water**, **1 tablespoon vinegar**, and **1 teaspoon sugar**. Season to taste with **a few grinds of pepper**.



4. Cook beef

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **beef** in a single layer and cook, without stirring, until browned on the bottom, about 3 minutes. Stir and cook until browned all over, about 2 minutes more.

Add **4 cups shredded cabbage blend** and **most of the scallions** (reserve some for garnish). Cook until cabbage is just wilted and beef is cooked through, 1-2 minutes.



5. Finish stir-fry

Stir **sauce**, then add to skillet with **beef and cabbage**. Cook over medium-high heat, stirring, until **ginger** is fragrant and sauce just coats the beef and cabbage, about 1 minute. Season to taste with **salt** and **pepper**.



6. Finish & serve

Fluff **rice** with a fork. Serve **beef egg roll stir-fry** with **rice** and **lettuce cups** alongside. Make your own wraps at the table by adding some rice and beef to each lettuce cup. Sprinkle with **cilantro**, **toasted sesame seeds**, and **remaining scallions**. Enjoy!