



## Chicken 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 ground chicken 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
- 2 oz tamari soy sauce <sup>6</sup>
- 10 oz pkg ground chicken
- 14 oz cabbage blend
- ¼ oz pkt toasted sesame seeds <sup>11</sup>

## 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 600kcal, Fat 13g, Carbs 76g, Protein 44g



### 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.



### 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 chicken

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **chicken** and season with **a pinch each of salt and pepper**. Cook, breaking meat up into smaller pieces, until well browned, about 4 minutes.

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



### 5. Finish stir-fry

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



### 6. Finish & serve

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