

DINNERLY



Thai Beef & Coconut Quinoa 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 quinoa for that add tropical feel. We've got you covered!

WHAT WE SEND

- ½ oz unsweetened shredded coconut ¹⁵
- 3 oz white quinoa
- 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) ¹⁷
- 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 760kcal, Fat 45g, Carbs 60g, Protein 32g



1. QUINOA VARIATION

Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **quinoa** and **shredded coconut**; cook, stirring, until lightly toasted and fragrant, about 1 minute. Add **¾ cup water** and **½ teaspoon salt**. Bring to a boil. Cover, reduce heat to medium-low, and cook until tender and water is absorbed, 15–20 minutes. Keep covered off heat until ready to serve.



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**.



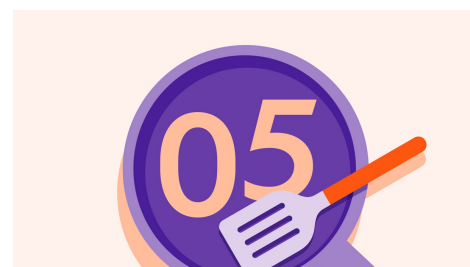
3. Prep sauce

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

Fluff **quinoa** with a fork.

Serve **shredded lettuce** topped with **coconut quinoa** 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.