

DINNERLY



General Tso Turkey & Brown Rice Lettuce Cups

with Brown Rice



40-50min



2 Servings

Put away the forks and knives, all you'll need are plates (and maybe some napkins) because you're eating with your best tools—your hands! Sweet and savory Thai sweet chili sauce, tamari, and ground turkey meatballs make for a pretty legit filling. Serve alongside brown rice and crisp lettuce leaves, so everyone can fill 'em up just how they like 'em. We've got you covered!

WHAT WE SEND

- 5 oz brown rice
- 1 romaine heart
- 3 oz Thai sweet chili sauce
- ½ oz tamari soy sauce ²
- 10 oz pkg ground turkey
- ¼ oz granulated garlic
- 1 oz panko ³

WHAT YOU NEED

- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar)
- 1 large egg ¹
- neutral oil

TOOLS

- small saucepan
- fine-mesh sieve
- medium nonstick skillet

ALLERGENS

Egg (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 780kcal, Fat 30g, Carbs 95g, Protein 39g



1. BROWN RICE VARIATION

Bring a small saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, 35–40 minutes. Drain in a fine-mesh sieve. Return to saucepan off heat. Keep covered until ready to serve.



2. Prep ingredients & sauce

Trim end from **romaine**, then halve crosswise and separate leaves; wrap leaves in a damp paper towel until ready to serve. In a small bowl, stir to combine **Thai sweet chili sauce**, **tamari**, **¼ cup water**, and **1 teaspoon vinegar**.



3. Prep & shape meatballs

In a medium bowl, lightly beat **1 large egg**. Add **turkey**, **¼ teaspoon granulated garlic**, **5 tablespoons of the panko**, **½ teaspoon salt**, and **a few grinds of pepper**, stirring to combine. Using damp hands, shape into 18 (1 tablespoon) meatballs. (The mixture will be slightly wet and meatballs won't be perfectly round).



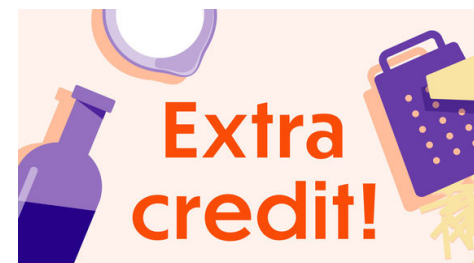
4. Cook meatballs in sauce

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **meatballs**; cook until well browned all over and almost cooked through, 5–6 minutes. Add **sauce** and cook over medium heat, shaking pan to coat meatballs, until sauce is thickened, glossy, and coats the back of a spoon, about 2 minutes.



5. Finish & serve

Fluff **rice** with a fork and transfer to a serving bowl. Top with **turkey meatballs and General Tso sauce**. Serve **romaine leaves** alongside to create your own **lettuce cups** at the table. Enjoy!



6. Make it ahead!

Meatballs can be shaped and held in the fridge up to 24 hours in advance. Let sit at room temp for 10 minutes before cooking.