

# DINNERLY



## Teriyaki Beef with Coconut Rice & Sesame-Cucumber Salad



ca. 20min



2 Servings

This deceptively simple looking dish is hiding a whole lotta flavor. Ground beef cooks in our sweet and savory teriyaki sauce while cucumbers marinate in sesame oil and vinegar. Fluffy jasmine rice steams in coconut milk for a creamy, fragrant touch. We've got you covered!

## WHAT WE SEND

- 2 (¾ oz) coconut milk powder <sup>1,2</sup>
- 5 oz jasmine rice
- 1 cucumber
- ¼ oz pkt toasted sesame seeds <sup>3</sup>
- ½ oz toasted sesame oil <sup>3</sup>
- 2 oz teriyaki sauce <sup>4,5</sup>
- 10 oz pkg grass-fed ground beef

## WHAT YOU NEED

- sugar
- kosher salt & ground pepper
- apple cider vinegar
- neutral oil

## TOOLS

- small saucepan
- medium skillet

## ALLERGENS

Milk (1), Tree Nuts (2), Sesame (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 800kcal, Fat 32g, Carbs 75g, Protein 38g



### 1. Cook rice

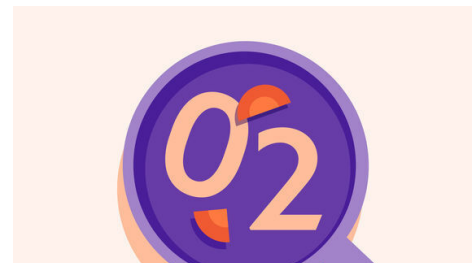
In a small saucepan, whisk to combine **1¼ cups hot tap water, coconut milk powder,** and **½ teaspoon each of sugar and salt**.

Add **rice** and bring to a boil. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



### 4. Make sauce

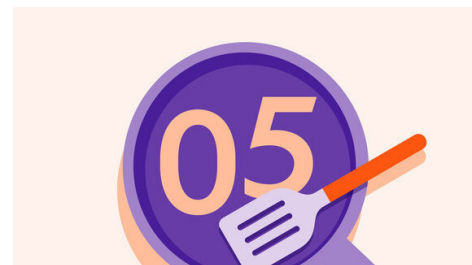
Reduce heat to medium and add **3 tablespoons water**. Bring to a simmer, scraping up any browned bits from bottom of skillet. Add **teriyaki sauce** and **½ teaspoon vinegar**. Cook, stirring, until beef is coated and slightly caramelized, 1–2 minutes. Season to taste with **salt and pepper**. Thin sauce with **1 tablespoon water** at a time, if desired.



### 2. Marinate cucumbers

Halve **cucumber** lengthwise. Scoop out seeds if desired, then thinly slice on an angle. Crush **sesame seeds** in packet with a rolling pin or heavy skillet.

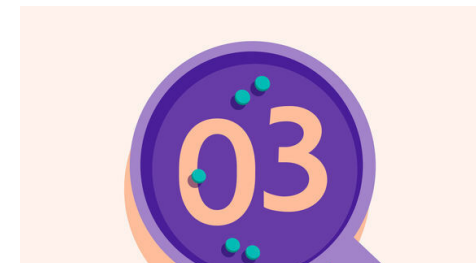
In a medium bowl, stir to combine **sesame oil, 2½ teaspoons vinegar,** and **a pinch of sugar**. Add cucumbers and sesame seeds, tossing to combine. Season to taste with **salt and pepper**.



### 5. Finish & serve

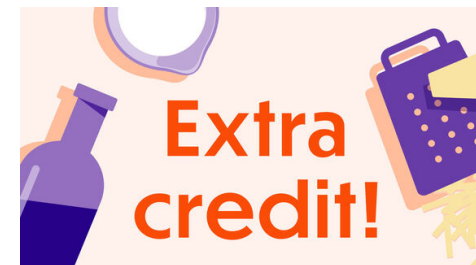
Fluff **rice** with a fork and season to taste with **salt**.

Serve **teriyaki beef** over **coconut rice** with **cucumber salad** alongside. Enjoy!



### 3. Cook beef

Heat **1 teaspoon neutral oil** in a medium skillet over medium-high. Add **beef** and cook, breaking up into smaller pieces, until well browned and cooked through, 5–7 minutes. Drain excess fat, if desired.



### 6. Check us out!

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