

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 ^{1,4}
- 5 oz jasmine rice
- 1 cucumber
- ¼ oz pkt toasted sesame seeds ²
- ½ oz toasted sesame oil ²
- 2 oz teriyaki sauce ^{3,5}
- 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), Sesame (2), Soy (3), Tree Nuts (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.

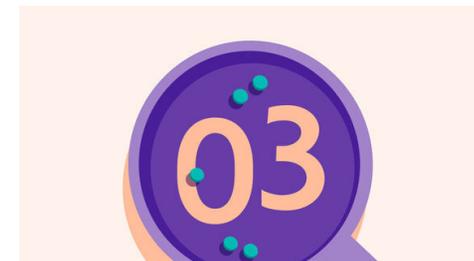
In a medium bowl, stir to combine **sesame oil, 2½ teaspoons vinegar,** and **a pinch of sugar**. Add cucumbers and sesame seeds, tossing to combine. Season to taste with **salt and pepper**.



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!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!