

# DINNERLY



**FAST**

**BETTER THAN  
TAKE OUT**

## Beefy Egg Roll Stir-Fry with Cabbage & Jasmine Rice



ca. 20min



2 Servings

Do you love egg rolls? And what about a soul satisfying stir-fry? If the answer to both of those questions is an enthusiastic, "YES," then this is the dish for you. This meal is the best part of any egg roll (the filling) served on a bed of fluffy rice. We've got you covered!

### WHAT WE SEND

- 5 oz jasmine rice
- garlic (use 1 large clove)
- 1 oz fresh ginger (use half)
- 1 oz scallions
- 2 oz tamari soy sauce <sup>6</sup>
- 1 pkg ground beef
- shredded cabbage blend (use 4 cups)

### WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- neutral oil, such as vegetable
- apple cider vinegar (or white wine vinegar)

### TOOLS

- fine-mesh sieve
- small saucepan
- medium skillet

### ALLERGENS

Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 770kcal, Fat 40g, Carbs 67g, Protein 34g



#### 1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Transfer to a small saucepan along with **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm off the heat.



#### 2. Prep ingredients

Peel and finely chop **1 teaspoon garlic** and **1 tablespoon ginger**. Trim and discard ends from **scallions**, then thinly slice on an angle.



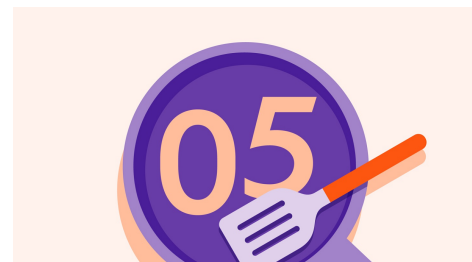
#### 3. Make stir-fry sauce

In a small bowl, combine **chopped garlic and ginger**, **tamari**, **1 teaspoon sugar**, **1 tablespoon each oil and vinegar**, and **a few grinds pepper**, whisking until sugar dissolves.



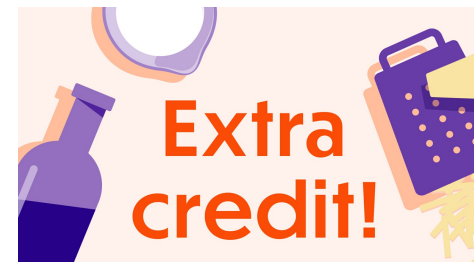
#### 4. Cook beef & cabbage

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **ground beef** and **a pinch each salt and pepper**. Cook, stirring occasionally, until deeply browned, about 4 minutes. Add **4 cups of the shredded cabbage** and **half of the scallions** to skillet. Cook until cabbage is barely wilted, 1–2 minutes.



#### 5. Finish & serve

Add **stir-fry sauce** to **beef and cabbage** in skillet. Cook over medium-high, stirring, until **garlic and ginger** are fragrant and the sauce just coats **beef and cabbage**, about 1 minute. Remove skillet from heat; season to taste with **salt and pepper**. Fluff **rice**, then serve topped with **beefy egg roll stir-fry**. Garnish with **remaining scallions**. Enjoy!



#### 6. Crunch, crunch!

Add a little crunch with fried Chinese noodles, coarsely chopped roasted salted cashews or peanuts, or even a sprinkle of toasted sesame seeds.