

DINNERLY



FAST

Stir-Fried Beef Lettuce Wraps with Ginger Teriyaki Sauce & Rice



ca. 20min



2 Servings

Put away the forks and knives, all you'll need is plates...and maybe some napkins, because you're eating with your best tools—your hands! Sweet and savory teriyaki sauce, garlic, ginger, and ground beef make for a pretty legit filling. We're serving it with sticky sushi rice, lettuce leaves, and scallions alongside, so everyone can fill 'em up just how they like 'em. Fun dinner alert! We've got you covered! "

WHAT WE SEND

- sushi rice (use $\frac{2}{3}$ cup)
- 1 oz fresh ginger (use half)
- garlic (use 2 large cloves)
- 1 oz scallions
- 1 bunch green leaf lettuce
- 2 oz teriyaki sauce ^{2,1}
- 1 pkg ground beef

WHAT YOU NEED

- coarse salt
- sugar
- all-purpose flour ¹

TOOLS

- fine-mesh sieve
- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 700kcal, Fat 36g, Carbs 62g, Protein 32g



1. Cook rice

Rinse $\frac{2}{3}$ cup of the rice in a fine-mesh sieve until water runs clear. Transfer to a small saucepan along with **1 cup water** and $\frac{1}{2}$ **teaspoon salt**. Bring to a boil. Cover and simmer until water is absorbed and rice is tender, about 15 minutes. Keep covered until ready to serve.



2. Prep ingredients

Peel and finely chop **half of the ginger** and **2 teaspoons garlic**. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Trim end from **lettuce** and separate leaves, leaving them whole. Keep larger leaves for the wraps and save the smaller ones for own use.



3. Make sauce

In a small bowl, combine **teriyaki sauce**, **2 tablespoons water**, and **2 teaspoons sugar**. Stir until sugar is dissolved.



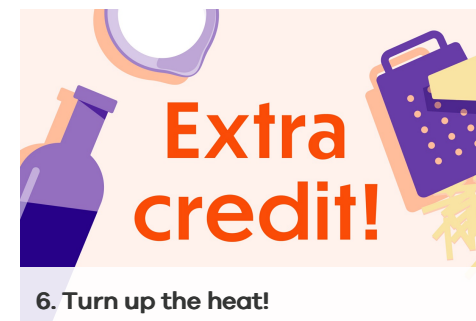
4. Cook beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **beef** and cook, breaking up meat into smaller pieces, until beef is browned, 3–4 minutes. Spoon off **all but 1 tablespoon fat**.



5. Finish & serve

Add **chopped garlic and ginger**, along with **scallion whites**, to **beef** in skillet; cook until softened, 1–2 minutes. Add **1 tablespoon flour**; cook, stirring, 1 minute. Stir **sauce**, then add to pan; simmer until thickened, about 1 minute. Fluff rice. Assemble **lettuce wraps** at the table, filling **lettuce leaves** with **rice**, **teriyaki beef**, and **scallion greens**. Enjoy!



6. Turn up the heat!

Sambal oelek, Sriracha, or good ol' Tabasco: whatever your hot sauce of choice, pick your poison and shake it on to your heart's content.