

DINNERLY



Mini Meatball Lettuce Wraps with Sticky Sauce & Rice



20-30min



2 Servings

We think we figured out how to wrap up the flavor of umami and serve it directly to you—these meatball lettuce wraps! The ground beef is flavored with garlic and ginger, then draped with a sticky, slightly sweet, super-duper savory (not to mention addictive!) sauce. You'll want to mop it all up with that rice. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 oz fresh ginger (use half)
- garlic (use 2 large cloves)
- 3 oz Thai sweet chili
- 2 (½ oz) tamari in fish-shaped pods¹
- 10 oz ground beef
- 1 romaine heart

WHAT YOU NEED

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

TOOLS

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

ALLERGENS

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

NUTRITION PER SERVING

Calories 780kcal, Fat 33g, Carbs 82g, Protein 32g



1. Cook rice

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



2. Prep ingredients & sauce

While **rice** cooks, peel and finely chop **1 tablespoon ginger** and **2 teaspoons garlic**. In a small bowl, combine **Thai chili sauce**, **all of the tamari**, **¼ cup water**, and **1 teaspoon vinegar**.



3. Prep & shape meatballs

In a medium bowl, combine **beef**, **1 teaspoon of the ginger**, **1¼ teaspoons of the garlic**, and **½ teaspoon salt**. Using moistened hands, knead and shape mixture into 14 (1-inch) meatballs. Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **meatballs** and cook, turning occasionally, until well browned all over and almost cooked through, about 4 minutes.



4. Make sticky sauce

Remove **all but 1 teaspoon fat** from skillet. Add **remaining ginger and garlic** and cook over medium-high until fragrant, about 30 seconds. Add **sauce** and reduce heat to medium. Cook, stirring and shaking skillet to coat **meatballs**, until sauce is glossy and thick enough to coat a spoon, 1–2 minutes.



5. Finish & serve

Trim end from **romaine**, then halve crosswise and separate leaves. Fluff **rice** with a fork and transfer to a serving bowl. Top with **mini meatballs and sticky sauce**. Serve **romaine leaves** alongside to create your own lettuce wraps at the table. Enjoy!



6. Crunch, crunch

Chopped peanuts, cashews, or toasted sesame seeds would all make great crunchy toppers.