

# DINNERLY



## Beef Fried Rice:

Double the Servings. Same Price.



20-30min



2 Servings

Did you know that the per portion price of this meal is less than the same meal made with ingredients bought at the grocery store? Bonus: you don't have to actually GO to the grocery store (because time is money, too). Add it to your basket and prepare your taste buds for flavor. We've got you covered! (2-person plan serves 4; 4-person plan serves 8)

## WHAT WE SEND

- 2 (5 oz) pkgs jasmine rice
- garlic
- 1 oz scallions
- 2 pkts stir-fry sauce <sup>16</sup>
- 10 oz grass-fed ground beef

## WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- egg <sup>3</sup>
- neutral oil

## TOOLS

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

## ALLERGENS

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 580kcal, Fat 28g, Carbs 58g, Protein 21g



### 1. Cook rice

Fill a medium saucepan with **salted water** and bring to a boil. Add **rice** and boil (like pasta), stirring occasionally, about 12 minutes, or until rice is just tender. Drain in a fine-mesh sieve, rinse with cold water, and drain well again.

Spread rice out on a paper-towel lined plate or sheet pan to dry and cool.



### 2. Prep ingredients & sauce

Finely chop **2 teaspoons garlic**. Trim **scallions**, then thinly slice.

In a small bowl, whisk to combine **all of the stir-fry sauce**, **2 tablespoons water**, and **1 teaspoon vinegar**.



### 3. Cook eggs

Beat **2 large eggs** in a small bowl; season with **salt** and **pepper**.

Heat **2 teaspoons oil** in a large nonstick skillet over medium-high. Add eggs and scramble until soft curds form, about 1 minute. Transfer to a plate and break into large pieces, if necessary.



### 4. Cook beef

Heat **2 teaspoons oil** in same skillet over medium-high. Add **beef** and **a pinch each of salt and pepper**. Cook, breaking up into smaller pieces, until beef is browned, 3–5 minutes. Add **chopped garlic** and **2/3 of the scallions**. Cook, stirring, until garlic is fragrant and beef is cooked through, 1 minute. Using a slotted spoon, transfer beef to plate with **eggs**.

Wipe out skillet.



### 5. Finish & serve

Add **rice**, **sauce mixture**, and **2 tablespoons oil** to same skillet. Cook over high heat, pressing down with a spatula to crisp rice, tossing occasionally and repeating, until rice is warmed through, 2–3 minutes.

Return **beef and eggs** to skillet. Cook, stirring, until combined and warmed through, about 1 minute. Garnish with **remaining scallions**. Enjoy!



### 6. Make it ahead!

Making the rice a day ahead not only speeds up this already speedy dinner, but allows for optimal crispness. Cooked rice dries out as it sits, using rice that's a day old reduces your chances of ending up with fried rice that is wet and sticky. Be sure to keep cooked rice in an airtight container in the fridge. When you're ready to cook, rub the rice between your fingers to break up any clumps.