

DINNERLY

Sesame Turkey Stir-Fry with Jasmine Rice



30-40min



2 Servings

WHAT WE SEND

- 10 oz pkg ground turkey
- 14 oz cabbage blend
- 2 (5 oz) pkgs jasmine rice
- garlic
- 2 oz tamari soy sauce ⁶
- toasted sesame seeds ¹¹
- ½ oz toasted sesame oil ¹¹

WHAT YOU NEED

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

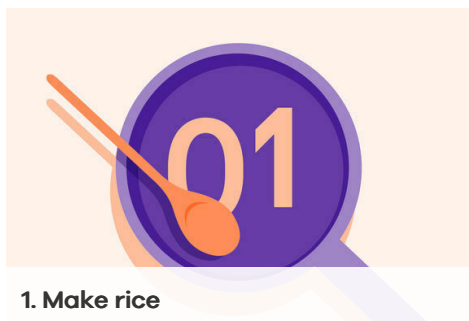
TOOLS

- large nonstick skillet
- large saucepan

ALLERGENS

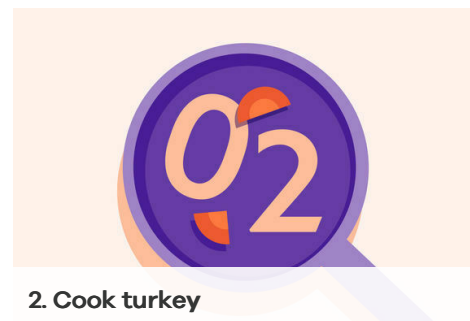
Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING



1. Make rice

In a medium saucepan, combine rice, 2 1/2 cups water, and 1 teaspoon salt; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Fluff rice with a fork and keep covered until ready to serve.



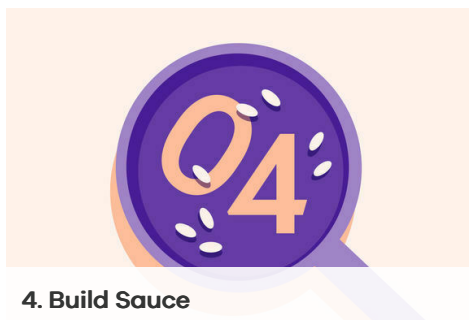
2. Cook turkey

Meanwhile, finely chop 2 teaspoons garlic. Heat 1 tablespoon oil in a large skillet over medium-high. Add turkey, and a pinch each of salt and ground pepper and cook, breaking up into large pieces, until browned, about 5 minutes.



3. Cook cabbage

Add cabbage blend and chopped garlic and a pinch of salt to skillet and cook until cabbage is wilted, 2-3 minutes.



4. Build Sauce

Add tamari, ¼ water, 1 teaspoon sesame oil, 2 teaspoons vinegar, and 1 teaspoon sugar. Simmer, scraping up any browned bits, until thickened slightly, about a minute. Season to taste with salt and pepper.



5. Finish Rice & Serve

Plate rice and top with the cabbage and turkey stir-fry. Drizzle with sesame oil and top with sesame seeds. Enjoy!



6. TK

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