

DINNERLY



Grass-Fed Ground Beef:

Add an Extra Protein Option to your Box!



2 Servings

Big LOVE for our veggie dishes! Looking at you, stir-fries, tacos, pizzas, and pastas! But, sometimes we want to have our veggies and M-eat them, too. Whether it's a ravenous teenager, meat-loving dinner guest, or your own simple craving—WE'VE GOT YOU! Hit the grass-fed ground beef with some flavor. Cook it up. Serve it up. See the smiles. Embrace the praise. We've got your PROTEINS covered!

WHAT WE SEND

- 2 (10 oz) pkgs grass-fed ground beef

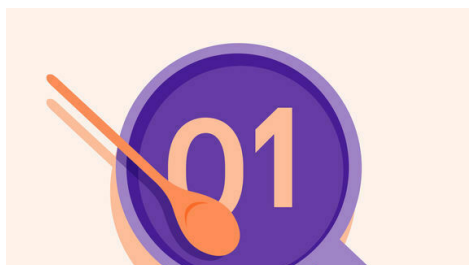
WHAT YOU NEED

TOOLS

ALLERGENS

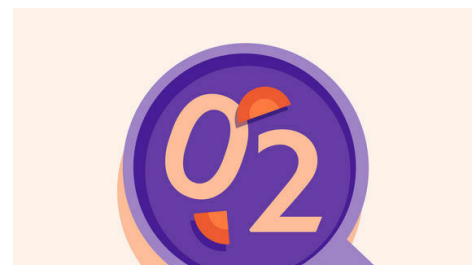
May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING



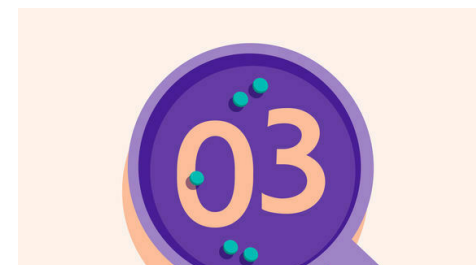
1. Break out the grill!

Grass-fed ground beef loves a good grilling. Burgers—you know the basics, so go ahead and do you. But, if you're looking for a "fancy" recommendation, sneak some cheese inside each patty for a gooey surprise. Cheddar, fontina, blue—whatever you've got on hand!



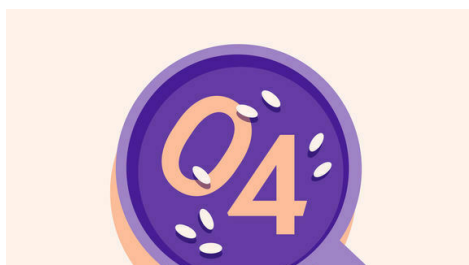
2. Meatloaf!

People are quick to commit to new food trends. Sure, they're exciting and shiny and new, but, will they be there for you when you really need them? Will they stand the test of time? Meatloaf is dependable and delicious. If the classic ketchup and onion version doesn't get you going, then kick it up a notch with some sriracha and tamari. Or, go a Tex-Mex route with some taco seasoning.



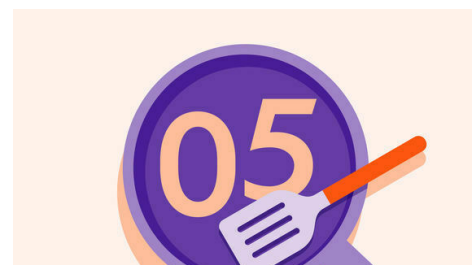
3. Let's taco-bout it!

Who doesn't love a taco night? We know we do! No matter whether it's Taco Tuesday or Taco Wednesday or Taco Anyday, you'll be ready with the protein needed for a meal no one can resist. Sauté the grass-fed ground beef with your favorite premixed taco spice, or a mix of cumin, paprika, and garlic powder. In the meantime, cut some lettuce, shred some cheddar, and mash up an epic guacamole.



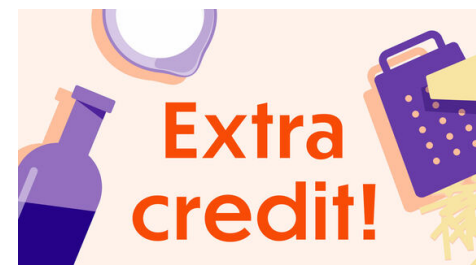
4. That's a good meatball!

Look, we'd never mess with your Nonna's meatball recipe. So if you've got a go-to, who are we to tell you different. But we love a good, non-red sauce meatball, too. Here are some ideas: Middle-eastern-inspired kefte; Swedish meatballs in a brown sauce; Spanish-style albondigas.



5. Pasta night!

Fancy a trip to Northern Italy? Then serve yourself a spaghetti bolognese you'll be thinking about for days! Sauté onions, carrots, celery, tomato paste, and garlic. Add in ground beef, a can of crushed tomatoes, maybe a bit of water, and a few parsley sprigs. Add your favorite cooked pasta and sprinkle with Parmesan before serving. Delizioso!



6. We're so funny!

Why do cows like hearing jokes?

They like to be aMOOsed.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**