



## Thai Basil Beef & Coconut Rice

Prep Time: 35 min

Cook Time: 35 min

Serves: 4

### NUTRITION FACTS, PER SERVING:

700 Calories

44 g fat

713 mg sodium



### INGREDIENTS: **\*\* Items not included in kit**

#### COCONUT RICE:

- 13.66 oz can coconut milk
- 2 inches fresh ginger, peeled & sliced into 4 rounds
- 1.5 cups jasmine rice
- 1 1/4 cups water\*\*
- Pinch salt\*\*

#### SOY SAUCE MIXTURE:

- 1/4 cup low-sodium soy sauce
- 1 lime, juiced
- 1 TB sugar\*\*
- Red pepper flakes, use desired amount

- 1 TB vegetable oil or olive oil\*\*
- 1.5 lbs. ground beef
- 1 cup red bell pepper, diced
- 3 garlic cloves, minced
- 10 oz. broccoli florets
- 1 cucumber, diced
- Thai basil, sliced into ribbons
- 3 green onions, thinly sliced

### DIRECTIONS:

1. Prepare produce and set aside in separate piles: Peel and slice **ginger** into 4 rounds. Peel and mince **3 garlic cloves**. Wash and dry **cucumber**, then slice in half lengthwise and slice into 1/4 inch half moons. Place **basil** leaves in a stack, roll stack and then slice basil into strips creating ribbons. Thinly slice **3 green onions**, discarding root end and top inch.
2. Soy Sauce Mixture: In a small bowl, whisk together **1/4 cup soy sauce, juice of 1 lime, 1 TB sugar**, and as much **red pepper flakes** as you like. Set aside for use in step 4.
3. Coconut Rice: Rinse the rice in cold water to remove excess starch. In a medium saucepan, bring the **coconut milk, 1 1/4 cups water, pinch salt, sliced ginger rounds and rinsed jasmine rice** to a boil. Stir, cover and reduce heat to low. Simmer until the liquid is absorbed and the rice is tender, about 15 minutes. Remove pan from heat and let sit for 5 minutes. Fluff with a fork before serving.
4. In a medium size skillet, heat **1 TB oil** over medium high heat. Add the **ground beef** and cook, breaking up the meat until browned and cooked through, about 5 minutes. Add **diced red bell pepper, broccoli florets, and minced garlic** and cook 3 minutes longer. Stir in the **Soy Sauce Mixture** and cook until the liquid evaporates, about 2-3 minutes. Remove the pan from heat and stir in **basil ribbons and sliced green onions**.
5. Serve over rice and top with **sliced cucumbers**.

*Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.*

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