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Orange Broccoli

1/3 cup fresh orange juice
1 tablespoon garlic,
minced and divided
1 shallot, thinly sliced
1 teaspoon balsamic vin-
egar
Kosher salt, to taste*
Water, as needed*
8 ounces baby broccoli

Beef Lettuce Wraps

1 tablespoon cooking oil*
8 ounces ground beef
1 teaspoon ginger, minced
2 each green onions,
chopped, green and white
separated
2 tablespoons nuts,
chopped
1 head baby bib lettuce,
washed
12 each cilantro leaves
6-8 each basil leaves
1-2 ounces sweet chili
sauce

*Ingredients not included in
your PeachDish box.

Beef Lettuce Wraps with Orange Broccoli

Recipe Courtesy of Seth Freedman, Forage & Flame

1. Please read entire recipe card before beginning.
2. Combine orange juice, one-third of the garlic, shallot, and balsamic in a small sauce pan. Place over a medium heat. Remove from heat once the juice's volume has been reduced by half.
3. Place a large pot of salted water on high heat and bring to a boil. Cook the broccoli in the boiling water until just tender, about 2-8 minutes. Drain well, and transfer to a serving bowl. Toss with the orange sauce, set aside and keep warm.
4. Heat a heavy-bottomed pan over medium-high heat, and add oil. Break up the ground beef, and spread evenly in the pan in a single layer. Do NOT stir, allow the beef to brown. Once browned, turn and stir, and create an empty space in the center of the pan. Add ginger, two-thirds of the garlic, and green onions (whites only) to the empty space in your pan. Allow to cook slightly, and then mix together with the ground beef.
5. Continue cooking and stirring, until beef is fully cooked. Mix in chopped onion greens, nuts, and season to taste with salt.
6. Spoon beef mixture into a washed lettuce leaves, and top with cilantro, basil and sweet chili sauce. Serve with a side of orange broccoli.
7. Enjoy!

Yield: 2 servings

Preparation Time: 15 minutes

Cook Time: 20-30 minutes