



Look for regular rotations to the menu for new and seasonal meal choices.



All ingredients included! See details on back of package.

Met Meal Kits are made in our kitchen with the freshest ingredients for a fun and easy way to prepare dinner. We've developed meals that are ready in about 15-30 minutes to help accommodate your busy schedule.

We've included everything you need, no need to pull anything from your pantry, and you won't have to worry about wasting any food or ingredients.

Met Meal Kits are ready in a few simple steps, and our chefs have included a few helpful tips and fun facts along the way.

DID YOU KNOW?

These wraps are based off a recipe for larb, commonly eaten in Laos and northern Thailand. The traditional and popular dish consists of minced meat or mushrooms, with a dressing of fish sauce and lime. It is eaten with plenty of fresh herbs, making a great, healthy and refreshing meal.

INGREDIENTS: Extra Lean Ground Beef, Napa Cabbage, Cucumber, Lime, Peeled Shallots, Brown Sugar, Fish Sauce, Maifun Rice Sticks, Unsalted Dry Roasted Peanuts, Red Chili Pepper, Garlic, Sunflower Oil, Cilantro, Fresh Mint, Basil, Crushed Chiles

ALLERGENS: peanuts, fish

At Metropolitan Market, we know there's a lot of packaging in meal kits, and we are always working towards more sustainable practices. Most of the packaging used is either recyclable or compostable.



THAI-STYLE BEEF CABBAGE WRAPS

TOASTED CHILI, FRESH LIME, AND GARLIC SEASON THIS PLAY ON A THAI FAVORITE, LARB, WITH PEANUTS AND FRESH HERBS

SERVES 2 | EASY TO MAKE | FUN TO EAT



TOOLS YOU'LL NEED:

- Large non-stick skillet
- Heat-safe spatula
- Cutting board
- Large serving platter
- Chef's knife
- Large serving spoon (recommended)

KEEP REFRIGERATED



1. PREPARE CABBAGE + HERBS

- Separate the **cabbage** leaves. Trim 1-2 inches off base of each leaf.
- Thin slice the cabbage ends and pile next to the leaves.
- Remove the **herbs** from the package and arrange the basil, cilantro, and mint sprigs around the platter edge.



2. WASH + CUT VEGETABLES

- Dice **cucumber** into 1/2 inch cubes.
- Carefully thin slice the **hot chili** into rounds.
- Place both onto the platter in piles next to the cabbage and herbs.
- Pile **peanuts** onto the platter.



3. CUT GARLIC + SHALLOT

- Remove the **garlic** and **shallot** from the container.
- Finely mince the garlic.
- Dice the shallot.
- Cut the **lime** in half.

PRO TIP: For a juicier lime, press and roll the lime against a table before cutting.



4. HEAT SKILLET, TOAST CHILI + GARLIC

- Heat skillet on medium heat.
- Add the **sunflower oil** to the skillet, and pour the dried **chili flake** into the oil, cook for 5 seconds, then add the chopped garlic.

LIKE IT MORE MILD? Leave out the chili flake.



5. COOK BEEF

- Add the **ground beef**.
- Turn the heat up to high, and use the spatula to break up the beef into crumbles.
- Cook, stirring occasionally, until the beef is very brown and crumbly, about 5 minutes.
- Remove the skillet from heat.



6. SEASON BEEF

- Stir in the **sauce** and the raw diced shallot, mixing well.
- Juice the lime and add all the juice to the skillet.
- Add 3/4 of the **crispy rice noodles**, and mix to combine.



7. PLATE + GARNISH

- Spoon the beef mix into the center of the platter.
- Garnish with the remaining crispy rice noodles.



8. TO SERVE

- This dish is best enjoyed as an activity, assembling cabbage wraps to your taste. Simply spoon beef into the bottom of a leaf, garnish with your choice of herbs, cucumber, chilis, peanuts, and chopped cabbage.
- Good job!