



In your box

- 8 oz. Slaw Mix
- 2 tsp. Sriracha
- 1 ½ fl. oz. Asian Sesame Dressing
- 1 Head of Butter Lettuce
- 2 fl. oz. Orange Sauce
- 1 oz. Roasted Peanuts

Customize It Options

- 12 oz. Diced Chicken Tenderloin
- 12 oz. Impossible Burger
- 10 oz. Steak Strips
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: wheat, peanuts, soy

You will need

- Olive Oil, Salt, Pepper
- Medium Non-Stick Pan,
- 2 Mixing Bowls

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Orange Chicken Lettuce Wraps

with roasted peanuts

NUTRITION per serving—Calories: 510, Carbohydrates: 33g, Sugar: 24g, Fiber: 6g, Protein: 47g, Sodium: 1143mg, Fat: 23g, Saturated Fat: 3g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

20-30 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **whole chicken breasts**, pat dry and cut into 1" dice. Season all over with a pinch of **salt** and **pepper**. Follow same instructions as chicken tenderloin in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, follow same instructions as chicken in Steps 2, breaking into smaller pieces and cooking until heated through, 5-7 minutes.
- If using **steak strips**, separate into a single layer, pat dry, and season both sides with a pinch of salt and pepper. Follow same instructions as chicken in Step 2 cooking until no pink remains and steak reaches minimum internal temperature, 4-6 minutes.



1. Prepare the Ingredients

- Separate leaves of **lettuce** for cups.
- Coarsely chop **peanuts**.
- Carefully drain liquid from **chicken**. Season all over with a pinch of **salt** and **pepper**.



2. Cook the Chicken

- Place a medium non-stick pan over medium-high heat and 2 tsp. **olive oil**.
- Add **chicken** to hot pan and stir often, breaking up meat, until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Remove from burner.
- While chicken cooks, make slaw.



3. Make the Slaw

- In a mixing bowl, combine **slaw**, **Asian dressing**, ¼ tsp. **salt**, and a pinch of **pepper**. Set aside.



4. Sauce the Chicken

- In another mixing bowl, combine **chicken** and any **accumulated juices**, **orange sauce**, and **Sriracha** (to taste) until chicken is coated.



5. Assemble Cups and Finish Dish

- Plate dish as pictured on front of card, filling lettuce cups with **sauced chicken** and topping with **slaw** and **peanuts**. Layer **two lettuce leaves** for extra crunch and structural support, if desired. Bon appétit!