



In your box

- ¾ cup Jasmine Rice
- 1 Head of Butter Lettuce
- 4 oz. Slaw Mix
- 1 Lime
- 2 oz. Sweet Chili Sauce
- .406 fl. oz. Tamari Soy Sauce
- 1 Persian Cucumber
- 2 Green Onions

Customize It Options

- 10 oz. Steak Strips
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Ground Turkey
- 8 oz. Shrimp
- 10 oz. USDA Choice Sliced Flank Steak

*Contains: soy

You will need

- Olive Oil, Salt, Pepper
- Small Pot, Mixing Bowl, Large Non-Stick Pan

Minimum Internal Protein Temperature

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

Classic Meal Kit



Sweet Chili Steak Lettuce Wraps

with green onion rice

NUTRITION per serving—Calories: 665, Carbohydrates: 86g, Sugar: 12g, Fiber: 7g, Protein: 37g, Sodium: 1452mg, Fat: 20g, Saturated Fat: 6g
 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

30-40 min.

Cook Within

6 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
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **shrimp**, pat dry. Follow same instructions as steak strips in Step 4, cooking until opaque and shrimp reaches minimum internal temperature, 2-3 minutes per side.
- If using **turkey**, follow same instructions as steak strips in Step 4, breaking up turkey until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.
- If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as steak strips in Step 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



1. Cook the Rice

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Bring a small pot with **rice** and 1½ cups **water** to a boil. Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner and stir in **soy sauce** and green portions of green onions. Cover and set aside.
- While rice cooks, prepare ingredients.



2. Prepare the Ingredients

- Trim **cucumber**, quarter lengthwise, then cut into ½" pieces.
- Halve **lime**. Cut one half into wedges and juice the other half.
- Separate leaves of **lettuce** for cups.
- Separate **steak strips** into a single layer and pat dry. Season all over with a pinch of **salt** and **pepper**.



3. Make the Slaw

- Combine **slaw mix**, **lime juice**, **cucumber**, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper** in a mixing bowl. Set aside.



4. Cook the Filling

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **steak strips** and **white portions of green onions** to hot pan. Stir occasionally until no pink remains on steak strips and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Stir in **sweet chili sauce**, ¼ tsp. **salt**, and a pinch of **pepper** until combined and heated through, 1-2 minutes.
- Remove from burner. Rest steak strips, 3 minutes.



5. Finish the Dish

- Plate dish as pictured on front of card, filling **lettuce cups** with **filling** and **slaw**. Squeeze **lime wedges** over dish to taste. Bon appétit!