



LIMITED TIME ONLY!

Check out our Thanksgiving Favorites before they sell out!



FOR MORE INFO



In your box

- 4 oz. Sliced Red Bell Pepper
- 2 oz. Sweet Chili Sauce
- 2 tsp. Asian Garlic, Ginger & Chile Seasoning
- ½ oz. Crispy Rice Noodles
- 4 oz. Slaw Mix
- 1 Head of Butter Lettuce

Customize It Options

- 10 oz. Ground Pork
- 10 oz. Ground Turkey
- 12 oz. Impossible Burger
- 10 oz. Ground Beef
- 20 oz. Ground Pork

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

- Olive Oil, Salt
- Medium Non-Stick Pan, Mixing Bowl

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

15 Minute Meal Kit



Sweet Chili Pork Lettuce Wraps

with crispy rice noodles

NUTRITION per serving—Calories: 469, Carbohydrates: 28g, Sugar: 15g, Fiber: 6g, Protein: 30g, Sodium: 1578mg, Fat: 27g, Saturated Fat: 8g
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

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Medium

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 **20 oz. ground pork**, follow same instructions as 10 oz. ground pork.
- If using **ground beef**, follow same instructions as ground pork in Step 2, breaking up beef until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **Impossible burger**, follow same instructions as ground pork in Step 2, breaking up until warmed through, 4-6 minutes.
- If using **ground turkey**, follow same instructions as ground pork in Step 2, breaking up turkey until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.



1. Prepare the Lettuce

- Separate leaves of **lettuce** for cups. *Slight browning on the outer leaves is normal and edible, but you may trim outer leaves, if desired.*



2. Cook the Filling

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **ground pork, sliced red bell pepper, seasoning blend,** and ¼ tsp. **salt** to hot pan. Break up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Remove from burner.
- While pork cooks, make slaw.



3. Make the Slaw

- In a mixing bowl, combine **slaw mix, sweet chili sauce,** and ¼ tsp. **salt**. Set aside.



4. Finish the Dish

- Place a **lettuce cup** on a clean work surface (or layer two leaves for extra crunch and structural support). Fill with a few spoonfuls of **filling and slaw**. *Lettuce and filling should make three to four cups.*
- Plate dish as pictured on front of card, garnishing lettuce cups with **crispy rice noodles**. Bon appétit!