



In your box

- 2 tsp. Minced Ginger
- ½ oz. Seasoned Rice Vinegar
- 1 Head of Butter Lettuce
- 1 ½ oz. Tonkatsu Broth Concentrate
- .42 oz. Mayonnaise
- 4 oz. Slaw Mix
- 4 oz. Mandarin Oranges in Juice
- 1 tsp. Cornstarch
- 🌶️ 1 tsp. Sriracha

Customize It Options

- 10 oz. Ground Pork
- 12 oz. Diced Boneless Skinless Chicken Breasts

You will need

- Olive Oil, Salt
- 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



Savory Pork and Orange Lettuce Wraps

with slaw

NUTRITION per serving—Calories: 509, Carbohydrates: 26g, Sugar: 16g, Fiber: 3g, Protein: 31g, Sodium: 1714mg, Fat: 32g, Saturated Fat: 9g
 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

15-20 min.

Cook Within

4 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



1. Prepare Ingredients and Make Slaw

- Separate leaves of **lettuce** for cups.
- Drain **oranges**.
- In a mixing bowl, combine **mayonnaise**, **rice vinegar**, **slaw**, and a pinch of **salt**. Set aside.



2. Start the Filling

- Place a large non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil** and **ground pork** to hot pan. Break up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- *Drain fat from pan, if desired.*

Customize It Instructions

- If using **diced chicken breasts**, pat dry. Follow same instructions as ground pork in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



3. Finish the Filling

- Add **tonkatsu concentrate**, **cornstarch**, **ginger**, and a pinch of **salt** to hot pan. Bring to a simmer.
- Once simmering, stir occasionally until sauce is thickened, 2-3 minutes.
- Gently stir in **oranges** and **Sriracha** (to taste) until combined. Remove from burner.



4. Assemble the Lettuce Wraps

- Place a **lettuce cup** on a clean work surface (or layer two cups for extra crunch and structural support).
- Fill about five lettuce cups evenly with **filling** and **slaw mix**.



5. Finish the Dish

- Plate dish as pictured on front of card. Bon appétit!