



In your box

- 1 oz. Crumbled Bacon
- 4 tsp. Chicken Demi-Glace Concentrate
- ½ tsp. Garlic Salt
- 1 Persian Cucumber
- 1 Roma Tomato
- 1 ½ oz. Blue Cheese Dressing
- 1 Head of Butter Lettuce

Customize It Options

- 10 oz. Ground Pork
- 12 oz. Impossible Burger
- 13 oz. Boneless Skinless Chicken Breasts
- 10 oz. USDA Choice Sliced Flank Steak

*Contains: milk, eggs

You will need

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



Pork BLT Lettuce Wrap

with blue cheese dressing

NUTRITION per serving—Calories: 546, Carbohydrates: 14g, Sugar: 5g, Fiber: 3g, Protein: 36g, Sodium: 1337mg, Fat: 41g, Saturated Fat: 12g
 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

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

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 **Impossible burger**, follow same instructions as ground pork in Step 3, breaking up burger until heated through, 4-6 minutes.
- If using **flank steak**, separate into a single layer and pat dry. Follow same instructions as ground pork in Step 3, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as ground pork in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



1. Prepare the Ingredients

- Trim **cucumber** and cut into thin rounds.
- Core **tomato** and cut into ¼" dice.
- Separate leaves of **lettuce** for cups.



2. Crisp the Bacon

- Place a large non-stick pan over medium-high heat.
- Add **bacon** to hot, dry pan and stir occasionally until bacon is crisp, 1-2 minutes.
- Remove bacon to a plate. Wipe pan clean and reserve.



3. Cook the Pork

- Return pan used to crisp bacon to medium-high heat.
- Add **ground pork**, **garlic salt**, 2 tsp. **water**, and **demi-glace** to hot, dry pan. Stir often, breaking up meat, until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Remove from burner. *Drain excess fat from pan, if desired.*



4. Assemble the Cups

- Place a **lettuce cup** on a clean work surface (or layer two cups for extra crunch and structural support).
- Fill lettuce with a few spoonfuls of **pork mixture** and top with **tomatoes**, **cucumbers**, **dressing** (to taste), and **bacon**.
- Repeat for about five to six more lettuce cups.



5. Finish the Dish

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