

LIMITED TIME ONLY  
 Check Out Our Exclusive Program



skinnytaste  
 with HOME CHEF

FOR MORE INFO



**In your box**

- 2 Green Onions
- 1 Head of Butter Lettuce
- 2 oz. Hoisin Sauce
- 3 oz. Water Chestnuts
- 2 tsp. Sriracha
- 2 tsp. Minced Ginger
- 4 oz. Slaw Mix
- 1 ½ fl. oz. Asian Sesame Dressing

**Customize It Options**

- 12 oz. Ground Turkey
- 12 oz. Impossible Burger
- 10 oz. Antibiotic-Free Ground Beef
- 13 oz. Boneless Skinless Chicken Breasts
- 8 oz. Shrimp

\*Contains: wheat, soy

**You will need**

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

**Minimum Internal Protein Temperature**

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef	Ground Pork		
<b>165°</b>	Chicken	Ground Turkey		

Classic Meal Kit



# Asian Turkey Lettuce Wraps

with water chestnuts and sesame dipping sauce

NUTRITION per serving—Calories: 516, Carbohydrates: 34g, Sugar: 21g, Fiber: 5g, Protein: 35g, Sodium: 1400mg, Fat: 25g, 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	Cook Within	Difficulty Level	Spice Level
<b>25-35 min.</b>	<b>5 days</b>	<b>Easy</b>	<b>Mild</b>

## 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 **ground beef**, follow same instructions as turkey in Step 2, breaking up meat until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **Impossible burger**, follow same instructions as turkey in Step 2, breaking up burger until heated through, 4-6 minutes.
- If using **shrimp**, pat dry. Follow same instructions as turkey in Step 2, cooking until shrimp reaches minimum internal temperature, 2-3 minutes per side.
- If using **chicken breasts**, pat dry, and, on a separate cutting board, cut into 1" dice. Follow same instructions as turkey in Steps 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



### 1. Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Separate leaves of **lettuce** for cups. *Slight browning on the outer leaves of lettuce is normal and safe to eat, but can be trimmed if desired.*



### 2. Cook the Turkey

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **ground turkey** and a pinch of **salt** and **pepper** to hot pan. Stir often, breaking up meat, until browned and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.



### 3. Finish the Turkey

- Add **hoisin sauce**, **water chestnuts**, half the **Sriracha**, **white portions of green onions**, and **ginger** to hot pan. Stir occasionally until warmed through and completely combined, 3-4 minutes.
- Taste, and add remaining Sriracha, if desired. Remove from burner.



### 4. Build the Lettuce Wraps

- Place a **lettuce cup** on a clean work surface (or layer two cups for extra crunch and structural support).
- Fill with a few spoonfuls of **turkey mixture** and top with **slaw mix**.
- Repeat for about five more lettuce cups.



### 5. Make Sesame Dipping Sauce and Finish Dish

- Combine **Asian sesame dressing** and **green portions of green onions** in a mixing bowl.
- Plate dish as pictured on front of card, serving sesame dipping sauce on the side. Bon appétit!