



### In your box

- 1 Shallot
- ½ oz. Pickled Ginger
- 🔪 2 oz. Sweet Chili Sauce
- .406 fl. oz. Tamari Soy Sauce
- 3 oz. Matchstick Carrots
- 3 oz. Shredded Red Cabbage
- 1 oz. Seasoned Rice Vinegar
- 1 Head of Butter Lettuce
- 1 oz. Roasted Peanuts

### Customize It Options

- 10 oz. Ground Chicken
- 12 oz. Impossible Burger
- 10 oz. USDA Choice Sliced Flank Steak
- 8 oz. Shrimp

\*Contains: peanuts, soy

### You will need

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

### Minimum Internal Protein Temperature

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

Classic Meal Kit



## Sweet Chili Ginger Chicken Lettuce Cups

with pickled carrots and roasted peanuts

NUTRITION per serving—Calories: 425, Carbohydrates: 31g, Sugar: 19g, Fiber: 6g, Protein: 40g, Sodium: 1585mg, Fat: 17g, Saturated Fat: 3g  
 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

5 days

Difficulty Level

Easy

Spice Level

Mild

## Before you cook

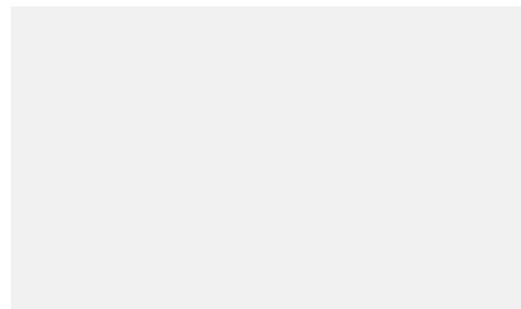
All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **shallot**



### 1. Prepare Ingredients and Pickle Carrots

- Coarsely chop **cabbage**.
- Coarsely chop **peanuts**.
- Mince **pickled ginger**.
- Separate leaves of **lettuce** for cups.
- Peel and halve **shallot**. Slice thinly.
- In a mixing bowl, thoroughly combine half the **shallot** (reserve remaining for vegetables), **carrots**, **vinegar**, and a pinch of **salt** until vegetables are coated. Set aside to pickle, at least 10 minutes.
- While carrot pickles, cook chicken.



### 2. Cook the Chicken

- Heat 1 tsp. **olive oil** in a medium non-stick pan over medium-high heat.
- Add **ground chicken** to hot pan. Break up meat until no pink remains and chicken reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- Stir in **soy sauce** until combined. Remove from burner and transfer chicken to a plate. Reserve pan; no need to wipe clean.

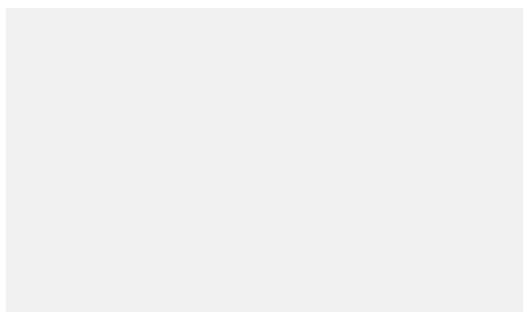
### Customize It Instructions

- If using **Impossible burger**, follow same instructions as ground chicken in Step 2, 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 chicken in Steps 2, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **shrimp**, pat dry. Follow same instructions as ground chicken in Step 2, cooking undisturbed until shrimp reaches minimum internal temperature, 2-3 minutes per side.



### 3. Cook the Cabbage

- Return pan used to cook chicken to medium-high heat. Add 2 tsp. **olive oil** and remaining **shallot** to hot pan. Stir constantly until translucent and beginning to get tender, 1-2 minutes.
- Add **cabbage**, ¼ tsp. **salt**, and ¼ tsp. **pepper**. Stir constantly until beginning to brown and tender, but still crisp, 3-4 minutes.
- Remove from burner and transfer cabbage to a plate. Reserve pan; no need to wipe clean.



### 4. Make the Sauce

- Return pan used to cook vegetables to medium-high heat. Add **pickled ginger**, **sweet chili sauce**, and ¼ cup **water** to hot pan and bring to a simmer.
- Once simmering, stir occasionally until sauce thickens, 2-3 minutes.
- Add **chicken**. Stir occasionally until coated and warmed through, 1-2 minutes.
- Remove from burner.



### 5. Assemble Cups and Finish Dish

- Place a **lettuce cup** on a clean work surface (or layer two cups for extra crunch and structural support). Fill lettuce cups equally with **chicken and sauce** and **vegetables**. Lettuce should make about six cups.
- Stir pickled **carrots** to recombine.
- Plate dish as pictured on front of card, topping cups with pickled carrots and **peanuts**. Serve remaining sauce on the side for dipping. Bon appétit!