



### In your box

- 1 Head of Butter Lettuce
- 4 oz. Slaw Mix
- 1 Red Bell Pepper
- 2 oz. Chipotle Crema
- ½ oz. Queso Fresco Crumbles
- 2 tsp. Chipotle Seasoning
- 1 Lime

### Customize It Options

- 10 oz. Ground Pork
- 8 oz. Shrimp
- 20 oz. Double Portion Ground Pork
- 10 oz. Ground Beef
- 12 oz. Boneless Skinless Chicken Breasts

*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, Pepper, Cooking Spray

Mixing Bowl, Large Non-Stick Pan

### 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



# Chipotle Pork Lettuce Wraps

with lime slaw and queso fresco

NUTRITION per serving—Calories: 490, Carbohydrates: 20g, Sugar: 9g, Fiber: 6g, Protein: 32g, Sodium: 1280mg, Fat: 33g, 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

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, working in batches if necessary.
- 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 **whole chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as ground pork in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **shrimp**, pat dry. Follow same instructions as ground pork in Step 2, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.



### 1. Prepare Ingredients and Make Slaw

- Separate **lettuce leaves** for cups. *Slight browning on the outer leaves of lettuce is normal and safe to eat, but can be trimmed, if desired.*
- Halve **lime**. Cut one half into wedges and juice the other half.
- Stem, seed, remove ribs, and cut **red bell pepper** into ¼" dice.
- Combine **slaw mix**, 2 tsp. **lime juice** (add more to taste, if desired), 1 tsp. **olive oil**, and a pinch of **salt** and **pepper** in a mixing bowl. Set aside.



### 3. Build the Lettuce Cups

- Place a **lettuce cup** on a clean work surface (or layer two cups for extra crunch and structural support).
- After 5 minutes, fill with a few spoonfuls of **pork mixture** and top with **slaw**.
- Repeat for about five more lettuce cups.



### 2. Cook the Pork

- Place a large non-stick pan over medium-high heat and spray with **cooking spray**.
- Add **ground pork**, **red bell pepper**, **seasoning blend**, ½ tsp. **salt**, and a pinch of **pepper** 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. Set aside to cool, 5 minutes.
- *Drain excess liquid from pan, if desired.*



### 4. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **cheese**, **chipotle crema** (to taste), and squeezing **lime wedges** over to taste. Bon appétit!