



# Chipotle Turkey Lettuce Wraps

WITH BUTTERMILK RANCH SLAW

Classic



### Prep & Cook Time

15-20 MIN

### Cook Within

5 DAYS

### You Will Need

Olive Oil, Salt  
Mixing Bowl, Large Non-Stick Pan

### Difficulty Level

EASY

### Spice Level

MEDIUM

### Ingredients

- 4 oz. Slaw Mix
- ½ oz. Tortilla Strips
- 1 Head of Butter Lettuce
- 1 ½ fl. oz. Buttermilk Ranch Dressing
- 1 Tbsp. Chipotle Pesto
- 3 tsp. Chipotle Seasoning
- ½ oz. Grated Cotija Cheese
- 2 oz. Sour Cream
- ¼ oz. Cilantro

### Customize It Options

- 10 oz. Ground Turkey
- 20 oz. Double Portion Ground Turkey
- 10 oz. Ground Beef
- 8 oz. Shrimp
- 10 oz. Ground Pork

### 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.

View nutritional information at [www.homechef.com/18431](http://www.homechef.com/18431)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.



## Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- If **lettuce** arrives wilted, soak in icy cold water, 5 minutes, then thoroughly pat dry

### Customize It Instructions

- If using **20 oz. ground turkey**, follow same instructions as 10 oz. ground turkey, working in batches, if necessary.
- If using **ground beef**, follow same instructions as ground turkey in Step 2, breaking up until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **ground pork**, follow same instructions as ground turkey in Step 2, breaking up until no pink remains and pork reaches minimum internal temperature, 5-7 minutes.
- If using **shrimp**, pat dry. Follow same instructions as ground turkey in Step 2, cooking until shrimp reaches minimum internal temperature, 2-3 minutes per side.



### 1. Prepare the Ingredients

- Separate leaves of **lettuce** for wraps.
- Mince **cilantro** (no need to stem).



### 2. Cook the Ground Turkey

- Place a large non-stick pan over medium-high heat.
- Add **pesto**, **chipotle seasoning** (use less of both if spice-averse), ¼ tsp. **salt**, **ground turkey**, and 1 tsp. **olive oil** to hot pan.
- Break up until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Remove from burner.
- While turkey cooks, continue recipe.



### 3. Make the Slaw

- Thoroughly combine **slaw mix**, **dressing**, and a pinch of **salt** in a mixing bowl. Set aside.



### 4. Assemble the Lettuce Wraps

- Place **lettuce** on a clean work surface. Evenly fill with **turkey mixture**.
- Layer two lettuce leaves for extra crunch and structural support. You should have about 5-6 wraps total.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **lettuce wraps** with **slaw**, **cheese**, **sour cream**, **cilantro**, and **tortilla strips**. Bon appétit!