



In your box

- 1 fl. oz. Seasoned Rice Vinegar
- 🌶️ 1 Jalapeño Pepper
- 🌶️ 1 tsp. Sriracha
- 1 Shallot
- ¼ oz. Cilantro
- 4 oz. Slaw Mix
- 1 Head of Butter Lettuce
- .84 oz. Mayonnaise
- 🌶️ 2 tsp. Asian Garlic, Ginger & Chile Seasoning

Customize It Options

- 10 oz. Diced Boneless Skinless Chicken Breasts
- 20 oz. Double Portion Diced Boneless Skinless Chicken Breasts
- 10 oz. Steak Strips
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Impossible Burger

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
- 2 Mixing Bowls, 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



Chicken Banh Mi-Style Lettuce Wraps

with Sriracha mayo

NUTRITION per serving—Calories: 440, Carbohydrates: 21g, Sugar: 11g, Fiber: 5g, Protein: 33g, Sodium: 1510mg, Fat: 26g, Saturated Fat: 4g
 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
Spicy

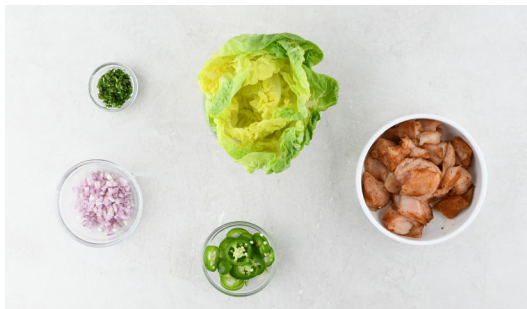
Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- If lettuce arrives wilted, soak in icy cold water, 5 minutes, then thoroughly pat dry.
- Ingredient(s) used more than once: **shallot**

Customize It Instructions

- If using **20 oz. diced chicken breasts**, follow same instructions as 10 oz. diced chicken, working in batches if necessary.
- If using **whole chicken breasts**, on a separate cutting board, cut into 1" dice. Follow same instructions as diced chicken.
- If using **steak strips**, spread into a single layer, pat dry, coarsely chop, and season with **seasoning blend**. Follow same instructions as diced chicken in Step 2, stirring occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **Impossible Burger**, follow same instructions as diced chicken in Step 2, seasoning with seasoning blend and breaking up burger until heated through, 4-6 minutes.



1. Prepare the Ingredients

- Separate leaves of **lettuce** for cups.
- Using hands, tear **cilantro** leaves.
- Peel and mince **shallot**.
- Slice **jalapeño** into thin rounds. *Remove seeds for less spice. Wash hands and cutting board after working with jalapeño.*
- Pat **diced chicken** dry, and season all over with **seasoning blend**.



3. Make the Slaw

- In a mixing bowl, combine **vinegar**, 1 Tbsp. **olive oil**, **slaw mix**, remaining **shallot**, and a pinch of **salt**. Set aside.



2. Cook the Chicken

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**.
- Add half the **shallot** (reserve remaining for slaw) and **chicken** to hot pan. Stir occasionally until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Remove from burner.
- While chicken cooks, make slaw.



4. Make Sriracha Mayo and Finish Dish

- In another mixing bowl, combine **mayonnaise** and **Sriracha** (to taste).
- Plate dish as pictured on front of card, placing **chicken** in **lettuce cups**. (Layer two cups for extra crunch and structural support. Lettuce should make about 5-6 cups.) Top with **slaw**, **cilantro**, Sriracha mayo (to taste), and **jalapeño rounds** (to taste). Bon appétit!