



# Sweet Chili Pork Lettuce Wraps

WITH CRISPY RICE NOODLES

15 Minute Meal Kits



**Prep & Cook Time**

15 MIN

**Cook Within**

4 DAYS

**You Will Need**

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

**Ingredients**

- 4 oz. Sliced Red Bell Pepper
- 2 tsp. Asian Garlic, Ginger & Chile Seasoning
- 1/2 oz. Crispy Rice Noodles
- 2 oz. Sweet Chili Sauce
- 1 Head of Butter Lettuce
- 4 oz. Slaw Mix

**Customize It Options**

- 10 oz. Ground Pork
- 8 oz. Shrimp
- 10 oz. USDA Choice Sliced Flank Steak
- 20 oz. Double Portion Ground Pork
- 10 oz. Ground Turkey

**Difficulty Level**

EASY

**Spice Level**

MEDIUM

**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/20194](http://www.homechef.com/20194)

\*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, 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



### 1. Prepare the Lettuce

- Separate leaves of **lettuce** for cups. *Slight browning on the outer leaves is normal and edible, but you may trim outer leaves, if desired.*

### 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 turkey**, follow same instructions as ground pork in Step 2, breaking up until no pink remains and turkey reaches minimum internal temperature, 7-9 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.
- If using **sliced flank steak**, pat dry. Follow same instructions as ground pork in Step 2, stirring occasionally until steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



### 2. Cook the Filling

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **ground pork, red bell pepper, Asian garlic, ginger & chile seasoning**, and ¼ tsp. **salt** 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.
- While pork cooks, continue recipe.



### 3. Make the Slaw

- In a mixing bowl, combine **slaw mix, sweet chili sauce**, and ¼ tsp. **salt**. Set aside.



### 4. Finish the Dish

- Place a **lettuce cup** on a clean work surface (or layer two leaves for extra crunch and structural support). Fill evenly with **filling** and **slaw**. *Lettuce and filling should make three to four cups.*
- Plate dish as pictured on front of card, garnishing lettuce cups with **crispy rice noodles**. Bon appétit!