



Orange Chicken Lettuce Wraps

WITH ROASTED PEANUTS

15 Minute Meal Kits



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

Difficulty Level

EASY

Spice Level

SPICY

You Will Need

Olive Oil, Salt, Pepper
Medium Non-Stick Pan,
2 Mixing Bowls

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.

Ingredients

- 1 tsp. Asian Garlic, Ginger & Chile Seasoning
 - 2 fl. oz. Spicy Orange Sauce
 - ½ oz. Roasted Peanuts
 - 1 ½ oz. Pan Asian Dressing
 - 8 oz. Slaw Mix
 - 2 tsp. Sriracha
 - 1 Head of Butter Lettuce
- ### Customize It Options
- 10 oz. Diced Boneless Skinless Chicken Breasts
 - 12 oz. Impossible Burger
 - 10 oz. Steak Strips
 - 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

View nutritional information at www.homechef.com/21845

*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

Customize It Instructions

- If using **whole chicken breasts**, pat dry and, on a clean cutting board, cut into 1" dice. Season with **seasoning blend**. 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 ground beef in Step 2, seasoning with seasoning blend and breaking up until no pink remains and burger is heated through, 4-6 minutes.



1. Prepare the Ingredients

- Separate leaves of **lettuce** for cups.
- Coarsely chop **peanuts**.
- Pat **chicken** dry. Season all over with **Asian garlic, ginger & chile seasoning** and a pinch of **salt** and **pepper**.



2. Cook the Chicken

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **chicken** to hot pan and stir often until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Remove from burner.
- While chicken cooks, continue recipe.



3. Make the Slaw

- In a mixing bowl, combine **slaw mix, dressing**, ¼ tsp. **salt**, and a pinch of **pepper**. Set aside.



4. Sauce Chicken and Finish Dish

- In another mixing bowl, combine **chicken and any accumulated juices, spicy orange sauce** (to taste), and **Sriracha** (to taste) until chicken is coated.
- Plate dish as pictured on front of card, filling **lettuce cups** with sauced chicken and topping with **slaw** and **peanuts**. Layer two lettuce leaves for extra crunch and structural support, if desired. You should have about 5-6 cups total. Bon appétit!