



In your box

1 ½ oz. Water Chestnuts
2 Green Onions
1 Head of Butter Lettuce
¼ oz. Cilantro
12 oz. Ground Pork
2 fl. oz. Hoisin Sauce
3 tsp. Sriracha
2 tsp. Chopped Ginger
4 oz. Slaw Mix
1 ½ fl. oz. Asian Sesame Dressing



Thai Pork Lettuce Wraps

with water chestnuts and sesame dipping sauce

NUTRITION per serving—Calories: 622, Carbohydrates: 31g, Fat: 39g, Protein: 37g, Sodium: 1232mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
5 days

Difficulty Level ● ● ● ●
Easy

Spice Level ● ● ● ● ●
Medium

🕒 You will need

Olive Oil, Salt

Medium Non-Stick Pan, Mixing Bowl

👩🍳 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ Thoroughly rinse produce and pat dry
- ☐ Ingredient(s) used more than once: **green onions**



1

Prepare the Ingredients

- Drain and coarsely chop **water chestnuts**.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Separate leaves of **lettuce** for cups. *Slight browning on the outer leaves is normal and edible, but you may trim outer leaves if desired.*
- Stem **cilantro**.



2

Cook the Ground Pork

- Place a medium non-stick pan with 2 tsp. **olive oil** over medium-high heat.
- Add **ground pork** to hot pan and stir occasionally, breaking up with a spoon, until no pink remains, 8-10 minutes.



3

Cook the Filling

- Add **hoisin sauce**, **water chestnuts**, **Sriracha** (to taste), **white portions of green onions** (reserve remaining for sauce), and **ginger** to pan with pork.
- Stir occasionally until slightly thickened, 3-4 minutes.
- Remove from burner and season with a pinch of **salt**.



4

Build the Wrap

- Place a **lettuce cup** on a clean work surface (or layer two leaves for extra crunch).
- Fill with a few spoonfuls of **filling**.
- Top with **slaw mix**. Repeat for each lettuce cup.



5

Make the Dipping Sauce

- Combine **Asian sesame dressing** and **green portions of green onions** in a mixing bowl.
- Plate dish as pictured on front of card, garnishing with **cilantro leaves** and serving dipping sauce on the side. Bon appetit!