



Asian-Style Turkey Lettuce Wraps

WITH WATER CHESTNUTS AND GREEN ONION DIPPING SAUCE

Meal Kit



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

You Will Need

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

Ingredients

- 2 Green Onions
- 1 Romaine Heart
- 2 fl. oz. Hoisin Sauce
- 2 oz. Water Chestnuts
- 2 tsp. Sriracha
- 2 tsp. Minced Ginger
- 4 oz. Slaw Mix
- 1 1/2 oz. Pan Asian Dressing
- Customize It Options**
- 10 oz. Ground Turkey
- 12 oz. Impossible Burger
- 8 oz. Shrimp
- 10 oz. Ground Beef

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/24277

*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
- Ingredient(s) used more than once: **green onions**



1. Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Separate leaves of **lettuce** for cups. To re-crisp lettuce cups, soak in icy, cold water, 5 minutes. Thoroughly dry. Lettuce cups are a delicious but messy meal. For this recipe, they can easily be converted to a salad. Simply chop romaine and top with filling after completing steps.

Customize It Instructions

- If using **ground beef**, follow same instructions as ground turkey in Step 2, breaking up meat until beef reaches minimum internal temperature, 4-6 minutes.
- If using **Impossible burger**, follow same instructions as ground turkey in Step 2, breaking up until burger reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- If using **shrimp**, pat dry. Follow same instructions as ground turkey in Step 2, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.



2. Start the Filling

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **ground turkey** and a pinch of **salt** and **pepper** to hot pan. Stir often, breaking up meat, until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.



3. Finish the Filling

- Add **hoisin sauce**, **water chestnuts**, half the **Sriracha** (to taste), **white portions of green onions**, and **ginger** to hot pan. Stir occasionally until warmed through and completely combined, 3-4 minutes.
- Taste, and add remaining Sriracha, if desired.
- Remove from burner.



4. Make the Dipping Sauce

- Combine **dressing** and **green portions of green onions** in a mixing bowl. Set aside.



5. Build Lettuce Wraps and Finish Dish

- Fill **lettuce cups** with **filling** and top with **slaw mix**.
- You should have about 5-6 cups total. Layer two lettuce cups for extra crunch and structural support.
- Plate dish as pictured on front of card, serving **dipping sauce** on the side. Bon appétit!