



Spicy Orange Cauliflower Lettuce Wraps

WITH ROASTED PEANUTS

Express



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

Difficulty Level

EASY

Spice Level

SPICY

You Will Need

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

Ingredients

- 1 1/2 fl. oz. Osaka White Miso Dressing
- 1 Romaine Heart
- 4 oz. Slaw Mix
- 8 oz. Cauliflower Florets
- 1 oz. Roasted Peanuts
- 2 Tbsp. Cornstarch
- 1/2 fl. oz. Hot Sauce
- 1/2 oz. Wonton Strips
- 2 fl. oz. Spicy Orange Sauce
- 1 tsp. Asian Garlic, Ginger & Chile Seasoning

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/26963

*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



1. Prepare the Ingredients

- Separate leaves of **lettuce** for wraps. To re-crisp lettuce wraps, soak in icy, cold water, 5 minutes. Thoroughly dry. Lettuce wraps 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.
- Coarsely chop **peanuts**.
- Break **cauliflower** into 1" pieces using hands.
- In a mixing bowl, combine cauliflower, **cornstarch**, **Asian garlic**, **ginger & chile seasoning** (use less if spice-averse), and a pinch of **salt** and **pepper** until coated.



2. Cook the Cauliflower

- Place a large non-stick pan over medium heat and add 3 Tbsp. **olive oil**.
- Add **cauliflower** to hot pan, shaking off excess **cornstarch mixture**. Cook undisturbed until golden-brown on one side, 2-4 minutes.
- Reduce heat to medium-low. Stir occasionally until browned all over and tender, 4-6 minutes.
- Add **spicy orange sauce** (to taste), 2 Tbsp. **water**, and **Sriracha** (to taste). Stir until coated and combined, 30-60 seconds.
- Remove from burner.
- While cauliflower cooks, continue recipe.



3. Make the Slaw

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



4. Assemble Wraps and Finish Dish

- Plate dish as pictured on front of card, filling **lettuce wraps** with **cauliflower** and **slaw** and garnishing with **peanuts** and **wonton strips**. Bon appétit!