



In your box

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

Customize It Options

- 12 oz. Ground Turkey
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. Antibiotic-Free Ground Beef
- 10 oz. Ground Beef



Customer Favorite

Thai Turkey Lettuce Wraps

with water chestnuts and sesame dipping sauce

NUTRITION per serving—Calories: 516, Carbohydrates: 34g, Fat: 25g, Protein: 35g, Sodium: 1399mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutritional information may vary if you selected an alternative protein as your customized option*

Prep & Cook Time
25-35 min.

Cook Within
5 days

Difficulty Level 
Easy

Spice Level 
Mild

① You will need

Olive Oil, Salt, Pepper

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

- 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 of lettuce is normal and safe to eat, but can be trimmed if desired.*
- *If using **diced chicken**, pat dry and season with a pinch of salt.*



2

Cook the Turkey

- Place a medium non-stick pan over medium-high heat with 2 tsp. **olive oil**.
- Add **ground turkey** to hot pan. Stir often, breaking up with a spoon, until no pink remains, 7-9 minutes.
- *If using **ground beef**, stir occasionally until no pink remains, 4-6 minutes. Carefully drain off excess fat. If using **diced chicken**, stir occasionally until chicken browns and reaches a minimum internal temperature of 165 degrees, 5-7 minutes.*



3

Finish the Turkey

- Add **hoisin sauce**, **water chestnuts**, half the **Sriracha**, **white portions of green onions**, and **ginger** to pan. Stir occasionally, 3-4 minutes.
- Taste, and add remaining Sriracha and a pinch of **salt** and **pepper**, if desired.
- Remove from burner.



4

Build the Lettuce Wraps

- Place a **lettuce cup** on a clean work surface (or layer two cups for extra crunch and structural support).
- Fill with a few spoonfuls of **turkey mixture** and top with **slaw mix**.
- Repeat for about five more lettuce cups.



5

Finish the Dish

- Combine **Asian sesame dressing** and **green portions of green onions** in a mixing bowl.
- Plate dish as pictured on front of card, serving sesame dipping sauce on the side to drizzle on **wraps**. Bon appétit!