



In your box

- 8 oz. Slaw Mix
- 2 tsp. Sriracha
- 2 fl. oz. Spicy Orange Sauce
- 1 ½ fl. oz. Asian Sesame Dressing
- 1 Head of Butter Lettuce
- 2 Boneless Skinless Chicken Breasts
- 1 oz. Roasted Peanuts

Staff Pick

Orange Chicken Lettuce Wraps

with roasted peanuts

NUTRITION per serving—Calories: 549, Carbohydrates: 34g, Fat: 25g, Protein: 45g, Sodium: 1633mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
20-30 min.

Cook Within
5 days

Difficulty Level 
Easy

Spice Level 
Mild



🕒 You will need

Olive Oil, Salt, Pepper

Medium Non-Stick Pan, 2 Mixing Bowls

👑 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



1

Prepare the Ingredients

- Separate leaves of **lettuce** for cups.
- Coarsely chop **peanuts**.
- Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and **pepper**.



2

Cook the Chicken

- Place a medium non-stick pan over medium-high heat and 2 tsp. **olive oil**.
- Add **chicken** to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove chicken to a clean cutting board and rest at least 5 minutes.
- While chicken cooks, make slaw.



3

Make the Slaw

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



4

Sauce the Chicken

- Halve rested **chicken** lengthwise, then cut into ¼" strips.
- Add chicken and **any accumulated juices** to another mixing bowl. Stir in **orange sauce** and **Sriracha** (to taste).



5

Assemble the Lettuce Cups

- Plate dish as pictured on front of card, filling lettuce cups with **chicken slices** and topping with **slaw**. *Layer two lettuce leaves for extra crunch and structural support, if desired.* Garnish with **peanuts**. Bon appétit!