



#### In your box

½ oz. Sliced Almonds  
1 Head of Butter Lettuce  
16 oz. Chicken Thighs  
½ fl. oz. Honey  
2 tsp. Sriracha  
3 oz. Matchstick Carrots  
3 fl. oz. Teriyaki Glaze



## Teriyaki Chicken Lettuce Wraps

with sliced almonds and carrots

NUTRITION per serving—Calories: 554, Carbohydrates: 31g, Fat: 28g, Protein: 47g, Sodium: 1661mg.  
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, Pepper  
Medium Non-Stick Pan

## 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.
- Pat **chicken thighs** dry and, on a separate cutting board, cut into 1" dice. Season with a pinch of **pepper**. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*



2

### Start the Filling

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **diced chicken** to hot pan and stir occasionally until browned on two sides, 3-5 minutes.



3

### Add the Carrots

- Add **matchstick carrots** to pan. Stir often until carrot is tender and **chicken** reaches a minimum internal temperature of 165 degrees, 2-3 minutes.



4

### Finish the Filling

- Remove from burner.
- Stir **teriyaki glaze**, **honey**, and **Sriracha** (to taste) into pan until **chicken** is fully glazed.



5

### Finish the Dish

- Spoon **filling** into **lettuce cups**.
- Plate dish as pictured on front of card, garnishing lettuce cups with **almonds**. Bon appétit!