In your box

1 Head of Butter Lettuce
2 tsp. Asian Garlic and Ginger Seasoning
4 oz. Slaw Mix
½ oz. Crispy Rice Noodles
1 tsp. Sriracha
2 oz. Sweet Chili Sauce
2 Green Onions

Customize It Options

12 oz. Ground Pork
10 oz. Ground Beef
24 oz. Ground Pork–Double Portion
12 oz. Ground Turkey

You will need

Olive Oil, Salt

Medium Non-Stick Pan, Mixing Bowl

Sweet Chili Pork Lettuce Wrap
with crispy rice noodles

NUTRITION per serving–Calories: 496, Carbohydrates: 23g, Fat: 29g, Protein: 36g, Sodium: 1610mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.

HOME CHEF EXPRESS

Prep & Cook Time	Cook Within	Difficulty Level	Spice Level
15 min.	4 days	Easy	Spicy

Before you cook

Take a minute to read through the recipe before you start–
we promise it will be time well spent!

☐ If using fresh produce, thoroughly rinse and pat dry

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

Customize It Instructions

- If using **ground beef**, follow same instructions as ground pork.
- If using **ground turkey**, follow same instructions as ground pork in Step 2 and stir occasionally until no pink remains, 7-9 minutes.
- If using **20 oz. ground pork**, follow same instructions as 10 oz. ground pork in Step 2, adding ½ tsp. **salt** and stirring occasionally until no pink remains, 7-9 minutes. *You may have extra filling.*

Minimum Internal Temperature
Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°

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.

2

Cook the Pork

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **pork**, **white portions of green onions**, **seasoning blend**, and ¼ tsp. **salt** to hot pan. Stir occasionally, breaking up meat with a spoon, until no pink remains, 5-7 minutes.
- Remove from burner. Stir in **Sriracha** (to taste).
- While pork cooks, make slaw.

3

Make the Slaw

- In a mixing bowl, combine **slaw mix**, **sweet chili sauce**, **green portions of green onions**, and ¼ tsp. **salt**. Set aside.

4

Finish the Dish

- Plate dish as pictured on front of card, spooning **filling** into **lettuce cups**, and garnishing with **slaw** and **crispy rice noodles**. Bon appétit!