



In your box

- ¼ oz. Cilantro
- 1 Head of Butter Lettuce
- 2 Green Onions
- 1 tsp. Chopped Ginger
- 2 oz. Hoisin Sauce
- 1 ½ fl. oz. Asian Sesame Dressing
- 4 oz. Slaw Mix
- 3 tsp. Sriracha
- 1 ½ oz. Water Chestnuts

Customize It Options

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

*Contains: wheat, soy

You will need

- Olive Oil, Salt
- Medium Non-Stick Pan, Mixing Bowl



Ready in 15

Chinese Pork Lettuce Wraps

with sesame dipping sauce

NUTRITION per serving—Calories: 624, Carbohydrates: 33g, Fat: 41g, Protein: 34g, Sodium: 1435mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

-15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Medium

👑 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 24 oz. **ground pork**, follow same instructions, working in batches if necessary, cooking until pork reaches a minimum internal temperature of 160 degrees.
- If using **ground turkey**, follow same instructions as pork in Step 2, breaking up meat until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- If using **ground beef**, follow same instructions as pork in Step 2, breaking up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 5-7 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



Prepare the Ingredients

- Drain and coarsely chop **water chestnuts**.
- 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 is normal and edible, but you may trim outer leaves if desired.*
- Stem **cilantro**, reserving whole leaves.



Cook the Ground Pork

- Place a medium non-stick pan with 2 tsp. **olive oil** over medium-high heat.
- Add **ground pork** to hot pan and stir occasionally, breaking up meat, until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 7-9 minutes.



Cook the Filling

- Add **hoisin sauce**, **water chestnuts**, **Sriracha** (to taste), **white portions of green onions** (reserve remaining for sauce), and **ginger** to pan.
- Stir occasionally until slightly thickened, 3-4 minutes.
- Remove from burner and season with a pinch of **salt**.



Build Wraps and Finish Dish

- Place a **lettuce cup** on a clean work surface (or layer two leaves for extra crunch). Fill with a few spoonfuls of **ground pork mixture**. Top with **slaw mix**. Repeat for each lettuce cup.
- Combine **dressing** and **green portions of green onions** in a mixing bowl.
- Plate dish as pictured on front of card, garnishing with **cilantro leaves** and serving dressing on the side for dipping. Bon appetit!