



In your box

- ½ tsp. Garlic Salt
- 1 Persian Cucumber
- 1 Roma Tomato
- 4 tsp. Chicken Demi-Glace
- 1 ½ oz. Blue Cheese Dressing
- 1 oz. Crumbled Bacon
- 1 Head of Butter Lettuce

Customize It Options

- 12 oz. Ground Pork
- 10 oz. Ground Beef
- 10 oz. Antibiotic-Free Ground Beef
- 12 oz. Ground Turkey

*Contains: milk, eggs

You will need

- Large Non-Stick Pan



Staff Pick

Pork BLT Lettuce Wrap

with blue cheese dressing

NUTRITION per serving—Calories: 608, Carbohydrates: 14g, Fat: 45g, Protein: 41g, Sodium: 1357mg.

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

25-35 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Not 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

Customize It Instructions

- If using **ground turkey**, follow same instructions as ground pork in Step 3, breaking up meat until no pink remains and ground turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- If using **ground beef**, follow same instructions as ground pork in Step 3, breaking up meat until no pink remains and ground beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Trim **cucumber** and cut into thin rounds.
- Core **tomato** and cut into ¼" dice.
- Separate leaves of **lettuce** for cups.



2

Crisp the Bacon

- Place a large non-stick pan over medium-high heat.
- Add **bacon** to hot, dry pan and stir occasionally until bacon is crisp, 1-2 minutes.
- Remove bacon to a plate. Wipe pan clean and reserve.



3

Cook the Pork

- Return pan used to crisp bacon to medium-high heat.
- Add **ground pork**, **garlic salt**, 2 tsp. **water**, and **demi-glace** to hot pan.
- Stir often, breaking up meat, until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Remove from burner. *Drain excess fat from pork, if desired.*



4

Assemble the Cups

- Place a **lettuce cup** on a clean work surface (or layer two cups for extra crunch and structural support).
- Fill lettuce with a few spoonfuls of **pork mixture** and top with **tomatoes**, **cucumbers**, **dressing**, and **bacon**.
- Repeat for about five more lettuce cups.



5

Finish the Dish

- Plate dish as pictured on front of card. Bon appétit!