



# SWEET THAI CHILI PORK LETTUCE WRAPS

with Zesty Veggies & Peanuts

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Red Onion



1 | 2  
Mini Cucumber



3 | 6  
Radishes



1 | 2  
Lime



¼ oz | ¼ oz  
Cilantro



1 | 2  
Baby Lettuce



½ oz | 1 oz  
Peanuts  
Contains: Peanuts



5 tsp | 10 tsp  
Rice Wine Vinegar



4 oz | 8 oz  
Shredded Carrots



1 oz | 2 oz  
Sweet Thai Chili Sauce



1 | 2  
Veggie Pho Stock Concentrate



1 | 2  
Pork Ramen Stock Concentrate



6 ml | 12 ml  
Ponzu Sauce  
Contains: Fish, Soy, Wheat



1 tsp | 2 tsp  
Garlic Powder



1 TBSP | 1 TBSP  
Cornstarch



10 oz | 20 oz  
Ground Pork



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Ground Beef\*\*

Calories: 600



10 oz | 20 oz  
Ground Turkey

Calories: 460



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 560





HELLO

## SWEET CHILI SAUCE

A mouthwatering mix of spicy, sweet, and umami flavors.

## ROMAINE CALM

Wait until just before serving to fill these lettuce wraps so that they don't get soggy. Or serve the fillings family style in individual bowls and let everyone assemble their wraps at the table!

## BUST OUT

- Zester
- Small bowl
- Medium bowl
- Large pan
- Whisk
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)

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### 1 PREP

- **Wash and dry produce.**
- Halve, peel, and thinly slice **half the onion**; finely chop remaining. Quarter **cucumber** lengthwise; thinly slice into quarter-moons. Trim, halve, and thinly slice **radishes** into half-moons. Roughly chop **cilantro**. Zest and quarter **lime**. Trim and discard root end from **lettuce**; separate leaves. Roughly chop **peanuts**.



### 4 MIX SAUCE

- In a small bowl, whisk together **chili sauce**, **veggie pho stock concentrate**, **pork ramen stock concentrate**, **ponzu**, **garlic powder**, **half the cornstarch** (all for 4 servings), and  $\frac{1}{4}$  **cup water** ( $\frac{1}{2}$  cup for 4) until smooth and no lumps remain.



### 2 PICKLE ONION

- In a medium microwave-safe bowl, whisk together **vinegar**, **1 tsp sugar**, **1 TBSP water**, and a **big pinch of salt** until sugar and salt has mostly dissolved. (For 4 servings, use a large microwave-safe bowl, 2 tsp sugar, and 2 TBSP water.) Add **sliced onion** and toss to coat. Microwave for 30 seconds.



### 5 COOK PORK

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **chopped onion** and a **pinch of salt**. Cook, stirring, until onion begins to soften, 3-4 minutes.
- Add **pork\*** and cook, breaking up meat into pieces, until browned and mostly cooked through, 3-5 minutes.
- Stir in **sauce** and bring to a simmer. Cook, stirring occasionally, until sauce has thickened and pork is cooked through, 1-2 minutes.
- Remove from heat. Stir in **remaining cilantro** and **remaining lime zest**. Taste and season with **salt** if desired.

Simply cook through this step as instructed, swapping in **beef\*** or **turkey\*** for pork.



### 3 MAKE SALAD

- To bowl with **sliced onion**, add **cucumber**, **radishes**, **carrots**, **half the cilantro**, **juice from one lime wedge** (two wedges for 4 servings), and a **big pinch of lime zest**. Season with **salt** and **pepper**. Set aside to marinate, stirring occasionally.



### 6 FINISH & SERVE

- Divide **lettuce leaves** between plates. Fill with **pork** and top with as much **lime juice** and **salad** as you like (**draining first**). Sprinkle with **peanuts**. Serve with any remaining salad and any **remaining lime wedges** on the side.

\*Ground Pork is fully cooked when internal temperature reaches 160°.

🍖 \*Ground Beef is fully cooked when internal temperature reaches 160°.

🍗 \*Ground Turkey is fully cooked when internal temperature reaches 165°.