

INGREDIENTS 2 PERSON | 4 PERSON

1 2

Mini Cucumber

1/4 oz | 1/4 oz

Cilantro

5 tsp | 10 tsp

Rice Wine

Vinegar

Veggie Pho Stock

Concentrate

1 tsp | 2 tsp

Garlic Powder

3 | 6

Radishes

Baby Lettuce

4 oz | 8 oz

Shredded Carrots

Pork Ramen Stock

Concentrate

1 TBSP | 1 TBSP

Cornstarch



1 2

Red Onion





½ oz |1 oz Peanuts **Contains: Peanuts**



1 oz | 2 oz Sweet Thai Chili Sauce



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



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 Turkey



Calories: 460

SWEET THAI CHILI PORK LETTUCE WRAPS

with Zesty Veggies & Peanuts





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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- *Ground Pork is fully cooked when internal temperature
- S*Ground Beef is fully cooked when internal temperature
- 6 *Ground Turkey is fully cooked when internal temperature



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.



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 microwavesafe bowl, 2 tsp sugar, and 2 TBSP water.) Add sliced onion and toss to coat. Microwave for 30 seconds.



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.



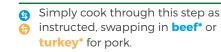
4 MIX SAUCE

• 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 1/4 cup water (1/3 cup for 4) until smooth and no lumps remain.



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.





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.