



ONE-PAN SWEET CHILI TURKEY LETTUCE WRAPS

with Bell Pepper & Candied Peanuts

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



1 | 2
Onion



1 | 2
Baby Lettuce



1 | 1
Lime



¼ oz | ¼ oz
Cilantro



½ oz | 1 oz
Peanuts
Contains: Peanuts



10 oz | 20 oz
Ground Turkey



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame,
Soy, Wheat



1 oz | 2 oz
Sweet Thai Chili
Sauce



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

*The ingredient you received may be a different color.

HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 560



HERB YOUR ENTHUSIASM

It's believed that your genes may determine whether or not you like cilantro. If you're unfamiliar, give it a taste.

BUST OUT

- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Wash and dry produce.
- Core, deseed, and finely dice **bell pepper**. Halve, peel, and finely dice **onion**. Trim and discard root end from **lettuce**; separate leaves. Quarter **lime**. Finely chop **cilantro**.



3 COOK VEGGIES & TURKEY

- Heat a **large drizzle of oil** in pan used for peanuts over medium-high heat. Add **bell pepper** and **onion**; season with **salt** and **pepper**. Cook, stirring, until tender and lightly browned, 5-8 minutes. Transfer veggies to a plate.
- Heat a **drizzle of oil** in same pan over medium-high heat. Add **turkey***; season with **salt** and **pepper**. Using a spatula, press into an even layer. Cook, undisturbed, until browned on bottom, 3-4 minutes. Break up meat into pieces and cook until turkey is cooked through, 2-4 minutes more.
- Return veggies to pan. Stir in **sweet soy glaze**, **chili sauce**, and **1 TBSP butter** (2 TBSP for 4 servings). Cook, stirring, until mixture is thoroughly coated, 2-3 minutes.
- Remove from heat and stir in a **squeeze of lime juice** to taste.



2 CANDY PEANUTS

- Heat a large, preferably nonstick, pan over medium-high heat. Add **peanuts**, **1 tsp sugar** (2 tsp for 4 servings), and **2 TBSP water**. Cook, stirring, until water has evaporated and peanuts are coated and lightly toasted, 3-5 minutes.
- Turn off heat; transfer to a small bowl. Wipe out pan.



4 SERVE

- Divide **lettuce leaves** between plates; fill with **turkey mixture**. Garnish with **candied peanuts** and **cilantro**. Serve with **remaining lime wedges** on the side. **TIP: Alternatively, serve turkey mixture, candied peanuts, and cilantro in separate bowls and let everyone assemble their own wraps!**

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