

INGREDIENTS

2 PERSON | 4 PERSON



Mini Cucumber





2 Cloves | 4 Cloves





Red Onion



1 2 Baby Lettuce



1.5 oz | 3 oz Greek Vinaigrette Contains: Eggs, Milk



10 oz | 20 oz **Ground Turkey**



1 TBSP | 2 TBSP Turkish Spice Blend



2 TBSP | 2 TBSP Soy Sauce Contains: Soy, Wheat



1/2 Cup | 1 Cup Feta Cheese Contains: Milk





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

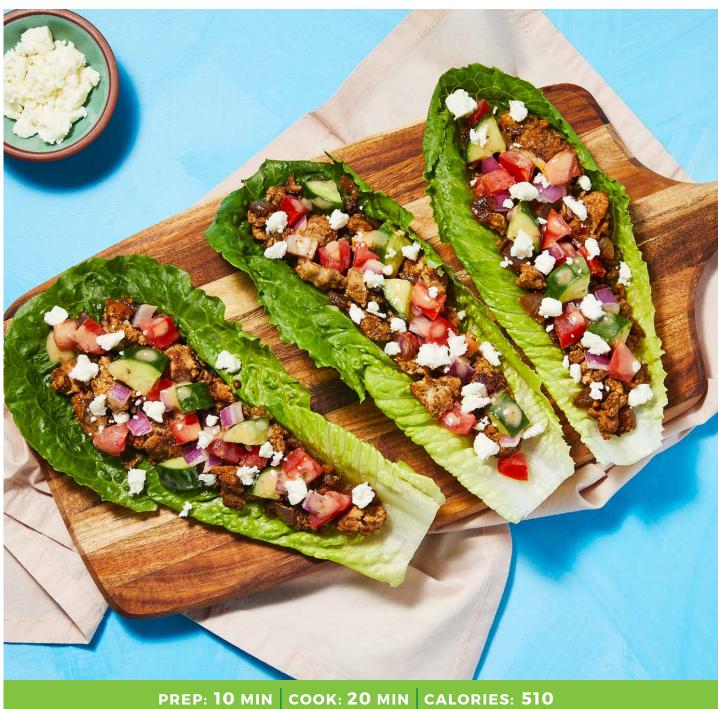
HELLO

TURKISH SPICE BLEND

A warm and savory blend of cumin, garlic, coriander, and chili

TURKEY & GREEK SALAD LETTUCE WRAPS

topped with Feta





SERVE NOTICE

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



- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

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1 PREP

- · Wash and dry produce.
- Trim and quarter **cucumber** lengthwise; slice crosswise into ½-inch pieces. Dice tomato into ½-inch pieces. Halve, peel, and finely chop onion. Peel and mince or grate garlic. Trim and discard root end from **lettuce**; separate leaves.



2 MAKE SALAD

• In a medium bowl, combine cucumber. tomato. 2 TBSP onion (4 TBSP for 4 servings; you'll use the rest later), and vinaigrette. Toss to coat.



3 COOK TURKEY

- Heat a drizzle of oil in a large pan over medium-high heat. Add remaining onion and a pinch of salt; cook, stirring, until slightly softened, 2-3 minutes.
- Add turkey*, Turkish Spice Blend, garlic, and half the soy sauce (all for 4 servings). Cook, breaking meat up into pieces, until turkey is cooked through, 4-6 minutes. Season with **salt** and **pepper** to taste. TIP: Stir in a splash of water near the end of cooking to make sure your turkey is nice and saucy!



4 SERVE

• Divide lettuce between plates. Fill with turkey and salad. Spoon any remaining vinaigrette from bowl over top. Garnish wraps with feta and serve.