



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.



HelloCustom

2 PERSON | 4 PERSON

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



10 oz | 20 oz
Diced Chicken
Thighs

Calories: 510



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



HELLO

LETTUCE WRAPS

Romaine leaves are perfect for cradling turkey and veggies.

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

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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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.

- Open package of **chicken*** and drain off any excess liquid. Cook through this step as instructed, swapping in chicken (no need to break up into pieces!) for turkey.



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°.

*Chicken is fully cooked when internal temperature reaches 165°.