



# 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  
OR GIVE US A CALL AT (646) 846-3663.

\*The ingredient you received may be a different color.



## HelloCustom

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



1 | 2  
Tofu  
Contains: Soy  
Calories: 520



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 580



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
  - Paper towels <sup>🇺🇸</sup>
  - 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.*

## HOW WAS YOUR MEAL?



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



## 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.

- <sup>🇺🇸</sup> Open and drain **tofu**; press out excess water with paper towels. Cut into ¾-inch cubes. Cook through this step as instructed, swapping in tofu (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!**