



# ONE-PAN SWEET CHILI TURKEY LETTUCE WRAPS

with Bell Pepper & Candied Peanuts

ONE PAN

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Bell Pepper\*



10 oz | 20 oz  
Ground Turkey\*\*



1 | 2  
Baby Romaine  
Lettuce



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



1 oz | 2 oz  
Sweet Thai Chili  
Sauce  
Contains: Soy



1 | 1  
Lime



¼ oz | ¼ oz  
Cilantro



1 | 2  
Yellow Onion



½ oz | 1 oz  
Peanuts  
Contains: Peanuts

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

\*\*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.

HELLO

## LETTUCE WRAPS

Romaine leaves are perfect for cradling turkey and veggies while also adding a satisfying crunch to every bite.



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 600



## GO NUTS

Watch your peanuts carefully in step 2! Leave them in the pan too long, and the water will evaporate and the peanuts will burn. To prevent charring and ensure candied sweetness, keep a close eye on your pan and stir continuously. Remove from heat as soon as peanuts are lightly toasted.

## 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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\* 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.
- Add a **drizzle of oil** to same pan. Add **turkey\***; season with **salt** and **pepper**. Using a spatula, press into an even layer. Cook, without stirring, until browned on bottom, 3-4 minutes. Break up meat into pieces and continue cooking until turkey is cooked through, 2-4 minutes.
- Stir in cooked veggies, then add **sweet soy glaze**, **chili sauce**, and **1 TBSP butter** (2 TBSP for 4 servings). Cook, stirring, until mixture is thoroughly coated, 2-3 minutes more.
- 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!**