

Honey-Sambal Turkey Lettuce Cups

WW™ APPROVED

with Sweet Peppers & Mushrooms

🕒 20-30 MINS | 4 SERVINGS

Tucked inside soft butter lettuce leaves, a filling of jasmine rice, savory turkey and vegetables, and crunchy peanuts come together with a drizzle of an umami-rich sauce made with honey, sambal oelek, sesame oil, and more.



MATCH YOUR BLUE APRON WINE

🌸 Floral & Aromatic

Wine is not included in SmartPoints®



13

13

13

SmartPoints® value per serving



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Ingredients



1 1/8 lbs
GROUND TURKEY



1/2 lb
CREMINI
MUSHROOMS



1/2 lb
SWEET PEPPERS



3 Tbsps
ROASTED
PEANUTS



1 Tbsp
SESAME OIL



1 Tbsp
SAMBAL OELEK



1 cup
JASMINE RICE



2 heads
BUTTER LETTUCE



1/3 cup
ASIAN-STYLE
SAUTÉED
AROMATICS



2 Tbsps
SOY SAUCE



2 tsps
HONEY



2 Tbsps
RICE VINEGAR



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1

1 Cook the rice:

- Remove the **honey** from the refrigerator to bring to room temperature.
- In a medium pot, combine the **rice, a big pinch of salt, and 2 cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Turn off the heat and fluff with a fork.

2 Prepare the ingredients & make the sauce:

- Meanwhile, wash and dry the fresh produce.
- Cut the **mushrooms** into bite-sized pieces.
- Cut off and discard the stems of the **peppers**; remove the cores. Halve lengthwise, then thinly slice crosswise.
- Cut off and discard the root ends of the **lettuce**; separate the leaves.
- Roughly chop the **peanuts**.
- In a bowl, whisk together the **soy sauce, honey** (kneading the packet before opening), **vinegar, sesame oil, and as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.



2

3 Make the filling:

- In a large pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **mushroom pieces** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **turkey**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, or until lightly browned.
- Carefully drain off and discard any excess liquid.
- Add the **sliced peppers, sautéed aromatics, and half the sauce**. Cook, stirring frequently, 3 to 4 minutes, or until the turkey is browned and cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



3

4 Serve your dish:

- Serve the **lettuce leaves, cooked rice, filling, remaining sauce, and chopped peanuts** separately. Assemble each cup using 2 lettuce leaves. Enjoy!



4



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NUTRITION PER SERVING (AS PREPARED)* Calories: 830, Total Carbohydrates: 100g, Dietary Fiber: 25g, Added Sugar: 5g, Total Fat: 28g, Saturated Fat: 10g, Protein: 44g, Sodium: 1426mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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