

Turkey & Mushroom Lettuce Cups

with Peanut-Soy Sauce

2 SERVINGS

⌚ 30-40 MINS



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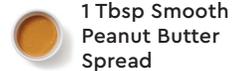
Ingredients



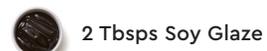
10 oz Ground Turkey



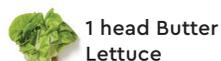
1 Poblano Pepper



1 Tbsp Smooth Peanut Butter Spread



2 Tbps Soy Glaze



1 head Butter Lettuce



4 oz Mushrooms



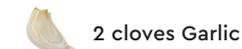
1 Tbsp Rice Vinegar



3 Tbps Roasted Peanuts



1 Persian Cucumber



2 cloves Garlic



1 Tbsp Sambal Oelek



Serve with Blue Apron wine that has this symbol blueapron.com/wine



SmartPoints® value per serving (as packaged)



Scan this barcode in your WW app to track SmartPoints. Wine is not included in SmartPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

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Hey, Chef! Try these WW pro-tips: Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. **Counting SmartPoints?** Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

1 Prepare the ingredients & make the sauce

- Wash and dry the fresh produce.
- Halve the **cucumber** lengthwise; thinly slice crosswise.
- Cut the **mushrooms** into bite-sized pieces.
- Peel and roughly chop **2 cloves of garlic**.
- Cut off and discard the root end of the **lettuce**; separate the leaves.
- Roughly chop the **peanuts**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.
- In a bowl, whisk together the **peanut butter spread, soy glaze, half the vinegar, 2 teaspoons of water, and as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.



2 Marinate the cucumber

- In a bowl, combine the **sliced cucumber** and **remaining vinegar**; season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Taste, then season with salt and pepper if desired.



3 Cook the turkey

- Meanwhile, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **turkey**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until lightly browned.
- Add **¼ of the sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the turkey is coated and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a large bowl. Cover with foil to keep warm.



4 Cook the vegetables

- In the pan of reserved fond, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **mushroom pieces** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **chopped garlic and sliced pepper**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened. Turn off the heat.



5 Make the filling & serve your dish

- Add the **cooked vegetables** to the bowl of **cooked turkey**; stir to combine.
- Taste, then season with salt and pepper if desired.
- Serve the **lettuce leaves, filling, remaining sauce, marinated cucumber** (discarding any liquid) and **chopped peanuts** separately. Assemble each cup using 2 lettuce leaves. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 520, Total Carbohydrates: 25g, Dietary Fiber: 5g, Added Sugars: 9g, Total Fat: 33g, Saturated Fat: 6g, Protein: 37g, Sodium: 1450mg.

**For information about our wellness labels visit us at blueapron.com/wellness. SmartPoints are calculated based on as packaged. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

Blue Apron, LLC, New York, NY 10005

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