

Shrimp Lettuce Cups

with Spicy Peanut Sauce & Brown Rice

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
blueapron.com



Ingredients



½ cup Brown Rice



1 head Butter Lettuce



6 oz Carrots



1 Persian Cucumber



1 Lime



2 Scallions



1 Tbsp Smooth Peanut Butter Spread



2 tsps Honey



1 Tbsp Sambal Oelek



10 oz Tail-On Shrimp¹



1 Tbsp Rice Vinegar



3 Tbsps Roasted Peanuts

SCAN HERE
to learn
more about
shrimp



¹. peeled & deveined



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



4 - 12

PersonalPoints[™]
range per serving

Now your Points value is personalized to YOU! It could be between 4-12 Points. Scan the barcode to see yours!



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

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COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Cook the rice

- Remove the **honey** from the refrigerator to bring to room temperature.
- In a small pot, combine the **rice**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 23 to 25 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

- Meanwhile, wash and dry the fresh produce.
- Thinly slice the **cucumber** into rounds; place in a bowl. Add the **vinegar** and season with salt and pepper; stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- Peel the **carrots**; halve lengthwise, then thinly slice crosswise.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Finely chop the **peanuts**.
- Halve the **lime** crosswise.
- Cut off and discard the root end of the **lettuce**; separate the leaves.
- In a bowl, combine the **chopped peanuts**, **peanut butter spread**, **honey** (kneading the packet before opening), **the juice of 1 lime half**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Taste, then season with salt and pepper if desired.



3 Cook the carrots

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced carrots** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned and softened.
- Turn off the heat; stir in **the juice of the remaining lime half**.
- Transfer to a bowl and cover with foil to keep warm.
- Wipe out the pan.



4 Cook the shrimp

- Pat the **shrimp** dry with paper towels; remove the tails. Season with salt and pepper.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned shrimp in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque.
- Continue to cook, stirring occasionally, 1 to 2 minutes, or until opaque and cooked through.
- Turn off the heat.



5 Serve your dish

- Serve the **lettuce leaves**, **cooked shrimp**, **cooked rice**, **spicy peanut sauce**, **cooked carrots**, **marinated cucumber**, and **sliced green tops of the scallions** separately. Assemble each cup using 2 lettuce leaves. Enjoy!

