

Crispy Prosciutto Lettuce Cups

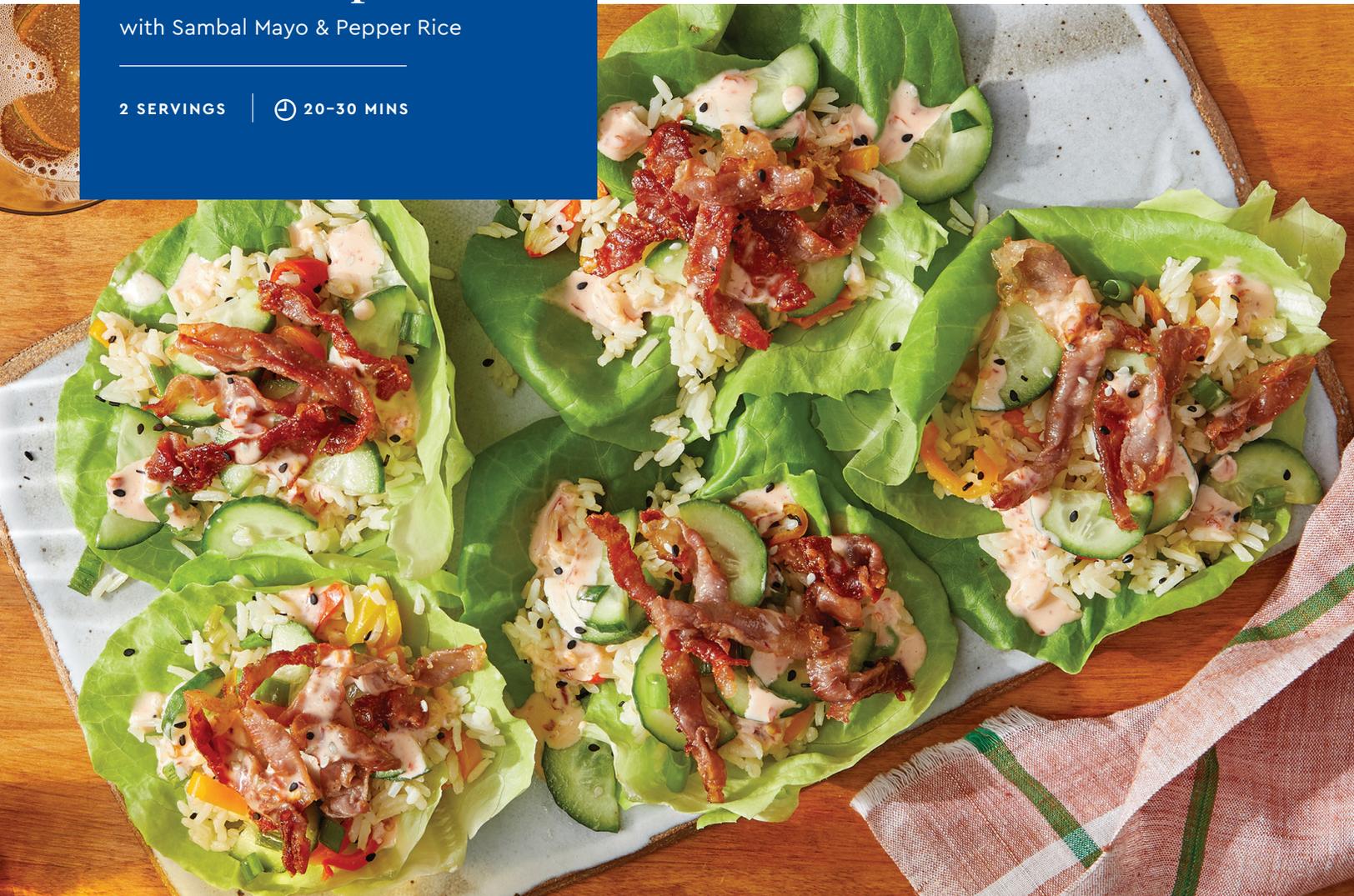
with Sambal Mayo & Pepper Rice

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**

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Ingredients

 3 oz Prosciutto

 1 Persian Cucumber

 2 Tbsps Mayonnaise

 1 Tbsp Sambal Oelek

 ½ cup Long Grain White Rice

 2 Scallions

 1 Tbsp Rice Vinegar

 1 tsp Black & White Sesame Seeds

 1 head Butter Lettuce

 1 Red, Yellow, or Orange Bell Pepper

 2 Tbsps Mirin¹



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

¹. salted cooking wine

1 Make the pepper rice

- Wash and dry the fresh produce.
- Cut off and discard the stem of the **pepper**. Quarter lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- In a medium pot, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced peppers** and **sliced white bottoms of the scallions**. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened.
- Add the **rice** and **1 cup of water** (carefully, as the liquid may splatter). Stir to combine. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Stir in **half the mirin** and **half the sesame seeds**.
- Transfer to a large bowl and set aside to cool.



2 Prepare the remaining ingredients

- Meanwhile, halve the **cucumber** lengthwise, then thinly slice crosswise. Place in a bowl; add the **sliced green tops of the scallions, vinegar**, and **2 teaspoons of olive oil**. Stir to combine.
- Set aside to marinate, stirring occasionally, at least 10 minutes.



Step 2 continued:

- Stack the **prosciutto** (removing the plastic lining between the slices), then thinly slice crosswise.
- Cut off and discard the root end of the **lettuce**; separate the leaves.

3 Crisp the prosciutto

- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced prosciutto** and cook, stirring frequently and breaking apart any clumps, 4 to 5 minutes, or until crispy.
- Transfer to a paper towel-lined plate.



4 Make the spicy mayo & serve your dish

- Meanwhile, in a bowl, combine the **mayonnaise, remaining mirin**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.
- Serve the **lettuce leaves, pepper rice, marinated cucumber** (discarding any liquid), **crisped prosciutto, spicy mayo**, and **remaining sesame seeds** separately. Assemble each cup using 2 lettuce leaves. Enjoy!



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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