

Honey-Sambal Turkey Lettuce Cups

with Bell Peppers & Mushrooms

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
blueapron.com



Ingredients



18 oz Ground Turkey



2 heads Butter Lettuce



1 Tbsp Sesame Oil



1 Tbsp Sambal Oelek



1 cup Sushi Rice



2 Red, Yellow, or Orange Bell Peppers



1 Tbsp Rice Vinegar



1 Tbsp Honey



½ lb Mushrooms



⅓ cup Asian-Style Sautéed Aromatics



2 Tbsps Soy Sauce



3 Tbsps Roasted Peanuts



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



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SmartPoints® value per serving
(as packaged)



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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 1 ¾ cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 15 to 17 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**. Halve lengthwise; remove the ribs and seeds, 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.



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, 3 to 4 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.



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!

