

Spicy Turkey & Mushroom Lettuce Wraps

with Peanut-Soy Sauce

2 SERVINGS | 30-40 MINS



 **Blue Apron**
blueapron.com





 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients


 10 oz Ground Turkey 

SWAPPED FOR:

 10 oz Ground Pork 

 2 tps Honey

 2 Tbsps Soy Glaze

 1 head Butter Lettuce

 1 Poblano Pepper

 2 cloves Garlic


 1 Tbsp Rice Vinegar

 3 Tbsps Roasted Peanuts

 1 Kohlrabi

 4 oz Mushrooms

 1 Tbsp Sambal Oelek

 1 Tbsp Smooth Peanut Butter Spread



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



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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.

If you customized this recipe, your SmartPoints may differ from what's above.

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*Ingredients may be replaced and quantities may vary.

Learn more at blueapron.com/pages/wellness

1 Prepare the ingredients & make the sauce

- Remove the **honey** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Cut off the top and bottom of the **kohlrabi** to create a flat surface; using a knife, cut down along the curve of the kohlrabi to remove the green skin. Quarter lengthwise; if present, remove the core, then grate on the large side of a box grater.
- 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.
- 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 kohlrabi

- In a bowl, combine the **grated kohlrabi, honey** (kneading the packet before opening), 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 **1/4 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.



CUSTOMIZED STEP 3 If you chose Ground Pork

- Follow the directions in Step 3, using the **pork** (instead of turkey).

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 kohlrabi** (discarding any liquid), and **peanuts** separately. Assemble each wrap using 2 lettuce leaves. Enjoy!



CUSTOMIZED STEP 5 If you chose Ground Pork

- Make the filling and serve your dish as directed, using the bowl of **cooked pork** (instead of turkey).