

Crispy Prosciutto Lettuce Cups

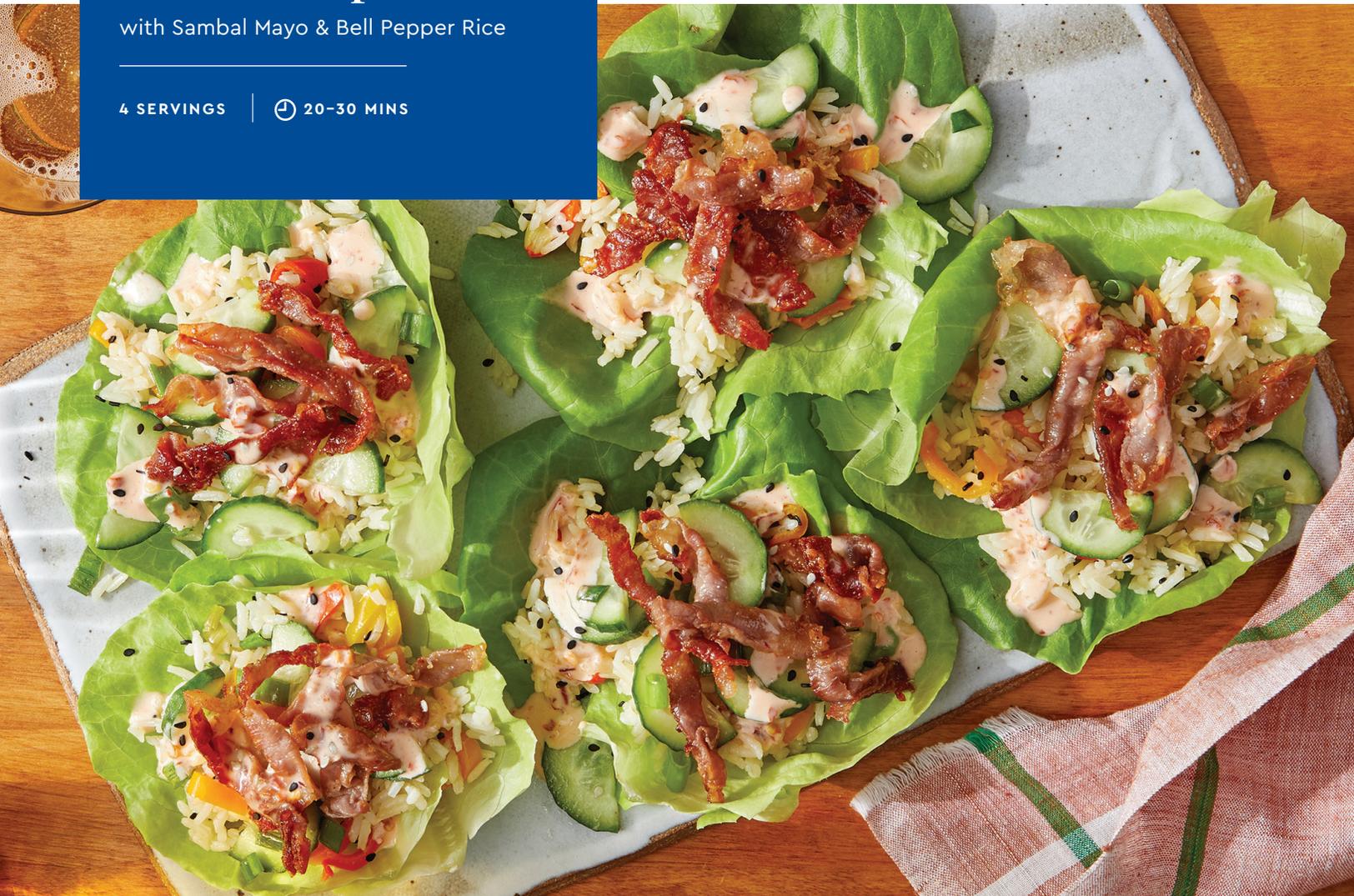
with Sambal Mayo & Bell Pepper Rice

4 SERVINGS

20-30 MINS



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Ingredients

 6 oz Prosciutto

 2 Persian Cucumbers

 ¼ cup Mayonnaise

 1 Tbsp Sambal Oelek

 1 cup Sushi Rice

 2 Scallions

 1 Tbsp Rice Vinegar

 1 tsp Black & White Sesame Seeds

 2 heads Butter Lettuce

 2 Bell Peppers

 2 Tbsps Mirin¹

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

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¹. salted cooking wine

1 Make the pepper rice

- Wash and dry the fresh produce.
- Cut off and discard the stems of the **peppers**. 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 drizzle 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 ¼ cups 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, 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. 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 **cucumbers** lengthwise, then thinly slice crosswise. Place in a bowl; add the **sliced green tops of the scallions**, **vinegar**, and a drizzle of **olive oil**. Stir to combine. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Stack the **prosciutto** (removing the plastic lining between the slices), then thinly slice crosswise.
- Cut off and discard the root ends of the **lettuce**; separate the leaves.



3 Crisp the prosciutto

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



4 Make the sambal 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.
- Assemble each lettuce cup using **2 lettuce leaves**, the **pepper rice**, **marinated cucumbers** (discarding any liquid), **crisped prosciutto**, and **sambal mayo**. Serve the **lettuce cups** garnished with the **remaining sesame seeds**. Enjoy!

