

Honey-Sambal Turkey Lettuce Cups

with Bell Peppers & Mushrooms

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients



18 oz Ground Turkey



2 heads Butter Lettuce



1 Tbsp Sesame Oil



1 Tbsp Sambal Oelek



3 Tbsps Roasted Peanuts



1 cup Long Grain White Rice



2 Bell Peppers



1 Tbsp Rice Vinegar



2 Tbsps Chicken Demi-Glace



½ lb Mushrooms



⅓ cup Asian-Style Sautéed Aromatics



2 Tbsps Soy Sauce



1 Tbsp Honey



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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 **2 cups of water**. 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.



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**, **demi-glace**, and **half the sauce**. Cook, stirring frequently, 4 to 6 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!

