

Guajillo-Honey Turkey Lettuce Wraps

with Marinated Radishes & Pepitas

2 SERVINGS

25-35 MINS

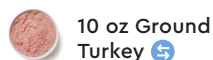
 **Blue Apron**
blueapron.com



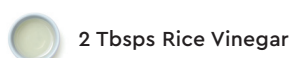
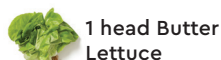
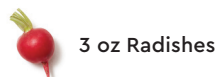
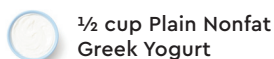
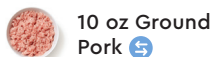
 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*


Ingredients

Customized ingredients



SWAPPED FOR:



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



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.

To learn more about WW and SmartPoints visit www.ww.com. The WW logo, SmartPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

*Ingredients may be replaced and quantities may vary.

Learn more at blueapron.com/pages/wellness

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Cut off and discard the stems of the **peppers**; remove the cores, then medium dice.
- Halve, peel, and medium dice the **onion**.
- Cut off and discard the root end of the **lettuce**; separate the leaves.
- Halve the **radishes** lengthwise, then thinly slice crosswise; place in a bowl. Add **half the vinegar**; season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes.
- In a bowl, combine the **yogurt** and **remaining vinegar**; season with salt and pepper.
- In a separate bowl, combine the **guajillo chile sauce** and **honey** (kneading the packet before opening).



2 Toast the pepitas

- In a medium pan (nonstick, if you have one), heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **pepitas** in an even layer. Cook, without stirring, 1 to 2 minutes, or until lightly browned (be careful, as the pepitas may pop as they toast); season with salt and pepper. Continue to cook, stirring occasionally, 1 to 2 minutes, or until toasted.
- Transfer to a plate and immediately season with salt.
- Wipe out the pan.



3 Cook the filling

- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **turkey**; season with salt and pepper. Cook, stirring occasionally and breaking the meat apart with a spoon, 3 to 4 minutes, or until lightly browned.
- Add the **diced peppers** and **diced onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the **guajillo-honey sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 30 seconds to 1 minute, or until the turkey is coated and cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



CUSTOMIZED STEP If you chose Ground Pork

- Cook the filling as directed, using the **pork** (instead of turkey).

4 Serve your dish

- Serve the **lettuce leaves**, **cooked filling**, **marinated radishes**, **seasoned yogurt**, and **toasted pepitas** separately. Assemble each wrap using 2 lettuce leaves. Enjoy!

