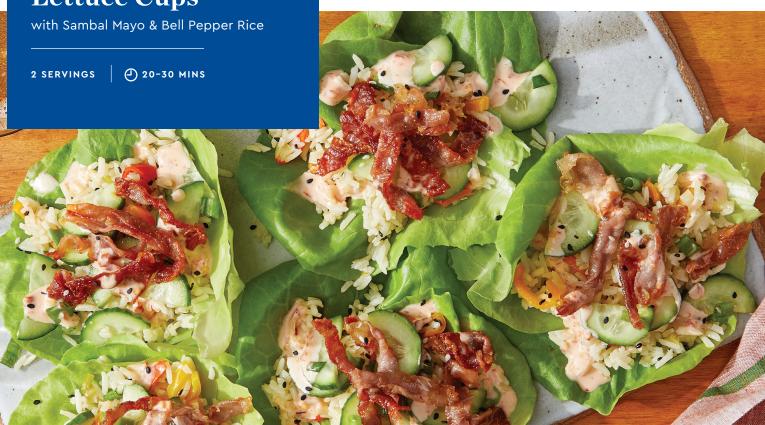
# **Crispy Prosciutto Lettuce Cups**





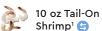
FYOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an circum) and instructions tailored to you.\*

### **Ingredients**

Customized ingredients



SWAPPED FOR:









½ cup Long Grain White Rice



1 Bell Pepper



1 Tbsp Sambal Oelek



2 Tbsps Mayonnaise



1 Persian Cucumber



1 head Butter Lettuce



2 Tbsps Mirin<sup>2</sup>



1 tsp Black & White Sesame Seeds



## Cook along on the app

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### "Alexa, find Blue Apron recipes."

### Make the pepper rice

- Wash and dry the fresh produce.
- Carefully rinse the rice (sifting through for any small stones or impurities). Drain thoroughly.
- Cut off and discard the stem of the **pepper**. Halve 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 pepper and sliced white bottoms of the scallions. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened.
- Add the rice and 1 cup of water (carefully, as the liquid may splatter). 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. 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 cucumber 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 end of the lettuce; separate the leaves.

### **CUSTOMIZED STEP 2** If you chose Shrimp

- Prepare the remaining ingredients as directed, but skip the prosciutto prep.

### 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.
- Transfer to a paper towellined plate.



### **CUSTOMIZED STEP 3** If you chose Shrimp

- Pat the **shrimp** dry with paper towels; remove the tails. Season with salt and pepper.
- In a medium pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot.
- Add the seasoned shrimp in an even layer. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through. Turn off the heat.

### 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 cucumber (discarding any liquid), crisped prosciutto, and sambal mayo.



• Serve the lettuce cups garnished with the remaining sesame seeds. Enjoy!



### CUSTOMIZED STEP 4 If you chose Shrimp

- Make the sambal mayo and serve your dish as directed, using the cooked shrimp (instead of prosciutto).

