

Crispy Prosciutto Lettuce Cups

with Sambal Mayo & Bell Pepper Rice

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients

Customized ingredients

 3 oz Prosciutto 🔄

SWAPPED FOR:

 10 oz Tail-On Shrimp¹ 🔄

 2 Scallions

 1 Tbsp Rice Vinegar

 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 Mirin²

 1 tsp Black & White Sesame Seeds

 Serve with Blue Apron wine that has this symbol
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¹ peeled & deveined ² salted cooking wine
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 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 towel-lined 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).