

Sweet & Spicy Turkey Lettuce Cups

with Bell Peppers & Mushrooms

4 SERVINGS

⌚ 20-30 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


 18 oz Ground Turkey 

SWAPPED FOR:


 18 oz Ground Pork 

 1/3 cup Asian-Style Sautéed Aromatics

 1 Tbsp Sesame Oil


 2 tsp Honey

 1 cup Long Grain White Rice


 1/2 lb Mushrooms

 2 Tbsps Soy Sauce


 1 Tbsp Rice Vinegar

 3 Tbsps Roasted Peanuts

 2 Bell Peppers

 2 heads Butter Lettuce

 1 Tbsp Sambal Oelek

 2 1/2 Tbsps Chicken Demi-Glace



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

Cook along on the app



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Cook the rice

- Remove the **honey** from the refrigerator to bring to room temperature.
- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- 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 a drizzle 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.



↺ CUSTOMIZED STEP 3 If you chose Ground Pork

- In a large pan, heat a drizzle 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 **pork**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 7 minutes, or until lightly browned.
- Add the **sliced peppers**, **sautéed aromatics**, **demi-glace**, and **half the sauce**. Cook, stirring frequently, 4 to 6 minutes, or until the pork 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!

