



at blueapron.com for ingredients (denoted with an 😝 icon) 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 tsps Honey



1 cup Long Grain White Rice

F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or



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 ½ Tbsps Chicken Demi-Glace



Cook along on the app

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"Alexa, find Blue Apron recipes."

Cook the rice

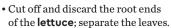
- Remove the **honey** from the refrigerator to bring to room temperature.
- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the rice, a big pinch of salt, and 2 cups of water. Heat to boiling



- 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.



- 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!





