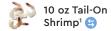


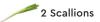
#### Ingredients\*

**Customized ingredients** 



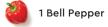
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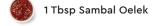
























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#### "Alexa, find Blue Apron recipes."

## Make the pepper rice

- Wash and dry the fresh produce.
- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- Cut off and discard the stem of the **pepper**. Quarter 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 a 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). Stir to combine. 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.
- Separate the leaves of the lettuce.



### 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 a drizzle of olive oil on medium-high until hot.
- Add the seasoned shrimp. 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 1 lettuce leaf, the pepper rice, marinated cucumber (discarding any liquid), crisped prosciutto, and sambal mayo.
- Serve the lettuce cups garnished with the remaining sesame seeds. Enjoy!



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

2PRE08/2PRE14

