

Turkey & Mushroom Lettuce Cups

with Peanut-Soy Sauce

2 SERVINGS

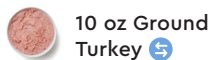
⌚ 30-40 MINS

 **Blue Apron**
blueapron.com

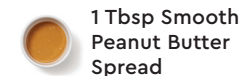
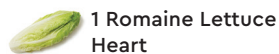


Ingredients*

Customized ingredients



SWAPPED FOR:



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



10

PersonalPoints[™]
per serving

Now your Points value is personalized to YOU! Scan the barcode to see yours!



Scan this barcode in your WW app to track PersonalPoints. Wine is not included in PersonalPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint per teaspoon) to coat your pan before heating.

If you customized this recipe, your PersonalPoints may differ from what's above.

To learn more about the (NEW!) WW PersonalPoints[™] program, visit www.ww.com. The WW logo, PersonalPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

*Ingredients may be replaced and quantities may vary.

Learn more at blueapron.com/pages/wellness

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the sauce

- Wash and dry the fresh produce.
- Halve the **radishes** lengthwise; thinly slice crosswise.
- Cut the **mushrooms** into bite-sized pieces.
- Peel and roughly chop **2 cloves of garlic**.
- Separate the **lettuce** leaves.
- Roughly chop the **peanuts**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.
- In a bowl, whisk together the **peanut butter spread, soy glaze, half the vinegar, 2 teaspoons of water, and as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.



2 Marinate the radishes

- In a bowl, combine the **sliced radishes** and **remaining vinegar**; season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Taste, then season with salt and pepper if desired.



3 Cook the turkey

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **turkey**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until lightly browned.
- Add **1/4 of the sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the turkey is coated and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a large bowl.

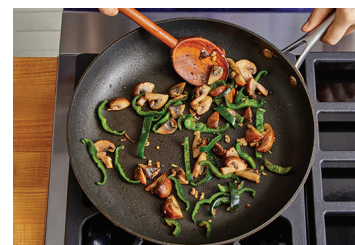


4 CUSTOMIZED STEP 3 If you chose Ground Pork

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 6 to 7 minutes, or until lightly browned.
- Add **1/4 of the sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the pork is coated and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a large bowl.

4 Cook the vegetables

- In the pan of reserved fond, 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 **chopped garlic** and **sliced pepper**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Turn off the heat.



5 Make the filling & serve your dish

- Add the **cooked vegetables** to the bowl of **cooked turkey**; stir to combine.
- Taste, then season with salt and pepper if desired.
- Serve the **lettuce leaves, filling, remaining sauce, marinated radishes, and chopped peanuts** separately. Assemble each cup using 1 lettuce leaf. Enjoy!



5 CUSTOMIZED STEP 5 If you chose Ground Pork

- Make the filling and serve your dish as directed, using the bowl of **cooked pork** (instead of turkey).