

# Mushroom & Pepper Lettuce Cups

with Spicy Tahini-Lime Sauce

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**  
blueapron.com



## Ingredients\*

Customized ingredients

### ADDED:



10 oz Tail-On Shrimp<sup>1</sup>



2 Pasture-Raised Eggs



½ cup Brown Rice



1 Butter Lettuce



2 Persian Cucumbers



1 Bell Pepper



4 oz Mushrooms



1 Lime



1 Tbsp Mirin<sup>2</sup>



1 Tbsp Soy Sauce



1 Tbsp Sambal Oelek



2 Tbsps Tahini



1 ½ Tbsps Spicy Maple Syrup



1 Tbsp Togarashi Seasoning<sup>3</sup>



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)



13 Points<sup>®</sup> value per serving



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

To learn more about the (NEW!) WW Points<sup>™</sup> program, visit [ww.com](https://ww.com). The WW logo, Points and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

1. peeled & deveined 2. salted cooking wine 3. Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds  
\*Ingredients may be replaced and quantities may vary.



COOK ALONG WITH



"Alexa, find Blue Apron recipes."

## 1 Cook the rice

- Fill a small pot  $\frac{3}{4}$  of the way up with water; cover and heat to boiling on high.
- In a separate small pot, combine the **rice**, a **big pinch of salt**, and **1  $\frac{1}{4}$  cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 23 to 25 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Stir in the **mirin**.



## 2 Cook & slice the eggs

- Meanwhile, carefully add the **eggs** to the pot of boiling water and cook 9 minutes for hard-boiled.
- Reserving the pot, drain thoroughly and rinse under cold water 30 seconds to 1 minute to stop the cooking process.
- When cool enough to handle, peel the cooked eggs.
- Transfer to a cutting board and thinly slice crosswise; season with salt and pepper.



## 3 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 stem of the **pepper**. Quarter lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Cut off and discard the root end of the **lettuce**; separate the leaves.
- Halve the **lime** crosswise.
- Halve the **cucumbers** lengthwise, then thinly slice crosswise; place in a bowl. Add the **juice of 1 lime half** and a drizzle of **olive oil**. Season with salt and pepper; stir to coat.
- In a separate bowl, combine the **tahini**, **soy sauce**, **maple syrup**, the **juice of the remaining lime half**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Whisk until combined.



## 4 ADDITIONAL STEP If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails if desired). 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.
- Leaving any browned bits (or fond), in the pan, transfer to a plate. Cover with foil to keep warm.

## 4 Cook the vegetables

- In a medium pan (nonstick, if you have one), 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 **sliced pepper**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add **1 tablespoon of the sauce** (carefully, as the liquid may splatter). Cook, stirring constantly, 30 seconds to 1 minute, or until the vegetables are coated.
- Turn off the heat. Taste, then season with salt and pepper if desired.



## 5 CUSTOMIZED STEP 4 If you chose Shrimp

- Cook the vegetables as directed, using the pan of reserved fond.

## 5 Serve your dish

- Serve the **lettuce leaves**, **cooked rice**, **cooked vegetables**, **sliced eggs**, **seasoned cucumbers** (discarding any liquid), **remaining sauce**, and **togarashi** separately.
- Assemble each cup using 2 lettuce leaves. Enjoy!



## 5 CUSTOMIZED STEP 5 If you chose Shrimp

- Serve your dish as directed, adding the **cooked shrimp**.