# Mushroom & **Pepper Lettuce Cups**





### Ingredients\*

**Customized ingredients** 

ADDED:



10 oz Tail-On Shrimp<sup>1</sup> 🔄



2 Pasture-Raised Eggs



½ cup Brown Rice



**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 POPIC blueapron.com/wine





Points" value



Scan this barcode

in your WW app to 93888 16885 5 track Points<sup>M</sup>. Wine is ---based. Skip not included in Points™ as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 Points™) instead of olive oil (1 Points™ value per teaspoon) to coat your pan before heating.

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

Hey, Chef! Try these WW pro-tips: Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Counting Points™? Choose nonstick cooking spray (0 Points™) instead of olive oil (1 Points™ value per teaspoon) to coat your pan before heating. To learn more about WW's Points™ program, visit ww.com.

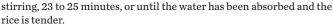
COOK ALONG WITH



"Alexa, find Blue Apron recipes."

# 1 Cook the rice

- Fill a small pot 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 11/4 cups of water. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without



• 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.



- · Meanwhile, wash and dry the fresh produce.
- Cut the mushrooms into bitesized pieces.
- Cut off and discard the stem of the pepper. Quarter lengthwise; remove the ribs ands 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.





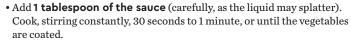
#### **ADDITIONAL STEP** If you chose Shrimp

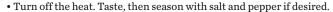
- Pat the **shrimp** dry with paper towels (remove the tails if desired). Season with salt and pepper.
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Leaving any browned bits (or fond), in the pan, transfer to a plate. Cover with foil to keep warm.

# Cook the vegetables

- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- $\bullet$  Add the mushroom pieces in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.







#### **CUSTOMIZED STEP 4** If you chose Shrimp

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

# 5 Serve your dish

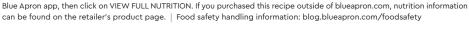
- Serve the lettuce leaves, cooked rice, cooked vegetables, sliced eggs, seasoned cucumbers (discarding any liquid), remaining sauce, and togarashi separately.
- · Assemble each cup using 2 lettuce leaves. Enjoy!





#### **CUSTOMIZED STEP 5** If you chose Shrimp

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



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the