

Turkey Lettuce Cups

with Mushrooms, Poblano Pepper & Peanut Sauce

2 SERVINGS



30-40 MINS

 **Blue Apron**
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Ingredients*

Customized ingredients


 10 oz Ground Turkey 


SWAPPED FOR:

 10 oz Ground Pork 

 4 oz Mushrooms

 1 Poblano Pepper

 1 Romaine Lettuce Heart


 3 oz Radishes


 2 cloves Garlic

 1 Tbsp Rice Vinegar

 1 Tbsp Sambal Oelek

 2 Tbsps Soy Glaze

 1 Tbsp Smooth Peanut Butter Spread

 3 Tbsps Roasted Peanuts

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*Ingredients may be replaced and quantities may vary.

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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 **¼ 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.
- Transfer to a large bowl.
- Wipe out the pan.



↩ 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 **¼ 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.
- Transfer to a large bowl.
- Wipe out the pan.

4 Cook the vegetables

- In the same 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 **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!



↩ 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).