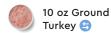


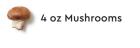
Ingredients*

Customized ingredients



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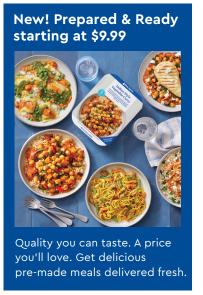












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Prepare the ingredients & make the sauce

- Wash and dry the fresh produce.
- Halve the radishes lengthwise: thinly slice crosswise.
- Cut the mushrooms into bitesized 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.



- 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.
- 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 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.
- 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).

2PRE08/2PRE14

