25 MINUTE RECIPE

Hoisin Pork Lettuce Wraps

with Mushrooms, Peanuts & Sesame Dressing



2 <OR> 4 SERVINGS

CUSTOMIZED OPTIONS:

- 10 | 20 oz Ground Pork
  or
- 10 | 20 oz Ground Beef

- 1 | 2 Bell Pepper
- 1 | 2 Romaine Lettuce Heart
- 4 | 8 oz Mushrooms
- 3 | 6 Tbsp East Asian-Style Sautéed Aromatics
- 2 | 4 Tbsp Hoisin Sauce
- 3 | 6 Tbsp Sesame Dressing
- 3 | 6 Tbsp Roasted Peanuts
- 4 | 8 tsp Chili Crisp Seasoning

INTRODUCING

Family Style

Family-sized mains. Mix & match sides. Endless combinations.



Cooking for 4 servings?

Cooking instructions are written for 2 servings. If you're cooking for 4, use larger pots and pans, work in batches when necessary, and double any measurements that are highlighted.

Getting Started

COOKING TOOLS
Medium Nonstick Pan *(Large for 4)*
Knife
Cutting Board

FROM YOUR PANTRY
Salt
Pepper

Chef's Note

FEATURED INGREDIENT
Our chili crisp seasoning is a marriage of spicy, nutty, and citrusy notes that come together to give any dish a rich, deep level of heat. It's on the spicier side, so only use as much as you'd like!

Ingredients may be replaced and quantities may vary.

To view this recipe's full nutrition information, navigate to the orders tab in the Blue Apron app or at blueapron.com and select the recipe, then click on NUTRITION. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. Food safety handling information: blueapron.com/food-safety

SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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Blue Apron, LLC,
New York, NY 10018

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Cooking for 4 servings? Double the amount highlighted if you're cooking 4 servings.

1. Prepare the ingredients & make the sauce



- ☐ Wash and dry the fresh produce.
- ☐ Cut the **mushrooms** into bite-sized pieces.
- ☐ Cut off and discard the stem of the **pepper(s)**. Halve lengthwise; remove the ribs and seeds, then medium dice.
- ☐ Separate the **lettuce** leaves.
- ☐ In a bowl, whisk together the **hoisin sauce**, **2 teaspoons of water**, and **up to half the chili crisp**, depending on how spicy you'd like the dish to be.

Look for customized instructions before the next step!

2. Cook the pork & serve your dish



- ☐ In a medium nonstick pan (or large for 4 servings), heat the **sautéed aromatics** on medium-high until hot.
- ☐ Add the **pork**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, or until lightly browned.
- ☐ Add the **mushroom pieces** and **diced pepper(s)**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- ☐ Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the pork is coated and cooked through.
- ☐ Turn off the heat.
- ☐ Serve the **lettuce leaves** and **cooked pork and vegetables** separately. Assemble each cup using 1 lettuce leaf. Drizzle with the **dressing**. Garnish with the **peanuts** and **as much of the remaining chili crisp as you'd like**. Enjoy!

Customized Step

GROUND BEEF

- ☐ In a medium nonstick pan (or large for 4 servings), heat the **sautéed aromatics** on medium-high until hot.
- ☐ Add the **beef**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 2 to 3 minutes, or until lightly browned.
- ☐ Carefully drain off and discard any excess oil.
- ☐ Add the **mushroom pieces** and **diced pepper(s)**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- ☐ Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the beef is coated and cooked through.
- ☐ Turn off the heat.
- ☐ Serve the **lettuce leaves** and **cooked beef and vegetables** separately. Assemble each cup using 1 lettuce leaf. Drizzle with the **dressing**. Garnish with the **peanuts** and **as much of the remaining chili crisp as you'd like**. Enjoy!

Blue Apron × Baked by Melissa



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