



Shrimp Lettuce Cups & Spicy Peanut Sauce:

Let's Cut the Prep!



under 20min



2 Servings

With shrimp that cooks quickly and very little prep work, these lettuce cups are the perfect dinner for nights when you're short on time but don't want to sacrifice flavor. We pile sautéed shrimp onto lettuce leaves with crisp seasoned cucumbers for a refreshing crunch. It's finished with a drizzle of homemade peanut sauce on top to tie it all together. The result is a protein-packed meal that's ready in under 20 minutes.

What we send

- 1 cucumber
- 1 lime
- peanut butter ⁵
- 1 pkt chili garlic sauce ¹⁷
- ¼ oz fresh cilantro
- scallions
- 1 oz salted peanuts ⁵
- 10 oz shrimp (use immediately or freeze) ²
- 1 head bibb lettuce

What you need

- sugar
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- neutral oil

Tools

- medium nonstick skillet

Allergens

Shellfish (2), Peanuts (5), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 460kcal, Fat 26g, Carbs 20g, Protein 37g



1. Season cucumbers

Peel **cucumber**, then quarter lengthwise and coarsely chop. Cut **lime** in half. In a medium bowl, combine **cucumber**, **½ teaspoon sugar**, and **a pinch of salt**. Squeeze **half of the lime** over top, and stir to combine. Let stand at room temperature until ready to serve.



4. Cook shrimp

Rinse **shrimp**, then pat very dry. (First thaw under cool running water, if necessary.) Heat **a drizzle of oil** in a medium nonstick skillet over medium-high. Add shrimp and season with **salt** and **pepper**. Cook, stirring occasionally, until curled, pink, and cooked through, 2-3 minutes. Remove skillet from heat.



2. Make peanut sauce

In a small bowl, combine **all of the peanut butter, chili garlic sauce, ½ teaspoon each of sugar and vinegar**. Whisk in **¼ cup hot tap water** until smooth. Season to taste with **salt** and **pepper**.



5. Season shrimp

Squeeze **remaining lime half** over **shrimp**, then stir in **sliced scallions** and **half of the cilantro**.



3. Prep ingredients

Coarsely chop **cilantro leaves and stems**. Trim **scallions**, then thinly slice about ¼ cup. Use a rolling pin to crush **peanuts** in the bag. (Alternatively, use a small skillet to crush peanuts or coarsely chop.)



6. Finish & serve

Remove core from **lettuce**. At the table, separate leaves a few at a time, building **lettuce cups** with **seasoned cucumbers** and **shrimp**. Garnish with **a sprinkle of peanuts and cilantro**, then drizzle with **peanut sauce**. Enjoy!