



## Spicy Turkey Lettuce Wraps

with Pickled Cucumber Salad



20-30min



2 Servings

This dish summons all the very best that Thai takeout has to offer. Ground turkey is sautéed with onions, garlic, serrano chili, and a drizzle of tamari, to create deep savory notes. Bibb lettuce makes a crisp base for the stir-fried chicken; fresh mint leaves, crunchy garlic, pickled cucumbers, and a squeeze of lime juice each lend a flavorful hand at the finish.



## What we send

- 1 cucumber
- ¼ oz fresh mint
- garlic (use 1 large clove)
- 1 head bibb lettuce
- 1 medium yellow onion (use half)
- 1 serrano chile
- ½ oz tamari in fish-shaped pod <sup>6</sup>
- 10 oz pkg ground turkey
- 1 lime

## What you need

- white wine vinegar (or red wine vinegar) <sup>17</sup>
- kosher salt & ground pepper
- sugar
- neutral oil

## Tools

- medium skillet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 340kcal, Fat 18g, Carbs 16g, Proteins 31g



### 1. Pickle cucumbers

Halve **cucumber** (peel, if desired), then thinly slice crosswise into half-moons. Pick and coarsely chop **mint leaves**, discarding stems. In a medium bowl, toss to combine **cucumbers, half of the chopped mint, 1 tablespoon vinegar** and **a pinch each of salt and sugar**. Let marinate until ready to serve.



### 4. Sauté turkey

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chopped onions, chopped garlic, and serrano pepper**; cook, stirring, until fragrant and onions are slightly softened, about 1 minute. Add **turkey** to skillet; cook, stirring occasionally and breaking up turkey into smaller pieces, until browned and cooked through, about 3 minutes.



### 2. Prep ingredients

Finely chop **1 teaspoon garlic**. Rinse and gently pat dry **6 lettuce leaves**; wrap in a damp towel until step 6. Finely chop **half of the onion** (save rest for own use). Finely chop **1 teaspoon of the serrano pepper** (save rest).



### 5. Finish turkey

Add **reserved tamari mixture** to skillet, stirring to coat **turkey**. Bring to a boil, then remove from heat. Season to taste with **salt**.



### 3. Prep sauce

In a small bowl, whisk to combine **tamari, ¼ cup water, 2 teaspoons vinegar**, and **¼ teaspoon sugar**. Reserve for step 5.



### 6. Assemble & serve

Cut **lime** into wedges. Put **lettuce cups** on plates. Fill with **turkey**, then top with **remaining chopped mint**. Serve **turkey lettuce cups** with **pickled cucumbers** alongside, and **lime wedges**, for squeezing over top. Enjoy!