



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
- 1/4 oz fresh mint
- garlic (use 1 large clove)
- 1 head bibb lettuce
- 1 medium yellow onion (use half)
- 1 serrano chile
- 1/2 oz tamari in fish-shaped pod ⁶
- 10 oz pkg ground turkey
- 1 lime

What you need

- white wine vinegar (or red wine vinegar)¹⁷
- 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, 1/4 cup water, 2 teaspoons vinegar, and 1/4 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!