

# DINNERLY



## No Chop! Low-Cal Teriyaki Pork Lettuce Wraps

with Sesame Seeds



under 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these pork lettuce wraps? Personally, we'd choose B. This dish requires absolutely no prepwork—just stir the sauce together, cook the pork, and heat the rice. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

## WHAT WE SEND

- 2 (2 oz) teriyaki sauce <sup>1,6</sup>
- 2 pkts Sriracha <sup>17</sup>
- 1 romaine heart
- 10 oz pkg ground pork
- 10 oz ready to heat jasmine rice
- ¼ oz pkt toasted sesame seeds <sup>11</sup>

## WHAT YOU NEED

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

## TOOLS

- medium skillet
- microwave

## ALLERGENS

Wheat (1), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 550kcal, Fat 15g, Carbs 61g, Protein 38g



### 1. Make sauce

In a small bowl, whisk to combine **all of the teriyaki and Sriracha** (or less depending on heat preference), **2 tablespoons water**, and **2 teaspoons vinegar**.

Separate leaves from **lettuce**; discard end. Set aside until ready to serve.



### 2. Cook teriyaki pork

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pork** and cook, breaking up into smaller pieces, until browned, about 5 minutes. Discard all but **1 tablespoon oil** from skillet. Add **teriyaki mixture** and bring to a boil, scraping up any browned bits from bottom of skillet. Remove from heat and season with **a few grinds of pepper**.



### 3. Finish & serve

While **pork** cooks, place **rice** in a medium microwave-safe bowl. Microwave on high, uncovered, until warmed through, 2–3 minutes (watch closely as microwaves vary). Fluff with a fork and season to taste with **salt**.

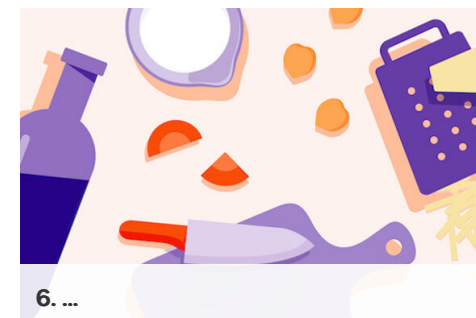
Fill **lettuce wraps** with **rice** and **teriyaki pork**, then garnish with **sesame seeds**. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!