

MARLEY SPOON



Fast! Turkey Chili Lettuce Wraps

with Red Cabbage Slaw



under 20min



2 Servings

These no-hassle ground turkey lettuce wraps are perfect for when time is tight, or you just need dinner on the table-fast! Crisp romaine leaves are loaded with lean ground turkey, sautéed bell peppers, smoky chili powder, salsa, and cheddar cheese. A vibrant red cabbage slaw serves a tangy crunch!

What we send

- 1 lb red cabbage
- garlic
- 2 scallions
- 1 green bell pepper
- 1 oz mayonnaise ^{1,3}
- 1 romaine heart
- 10 oz pkg ground turkey
- ¼ oz chili powder
- 4 oz salsa
- 2 oz shredded cheddar-jack blend ²

What you need

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

Tools

- medium heavy skillet (preferably cast-iron)

Allergens

Egg (1), Milk (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 60g, Carbs 23g, Protein 36g



1. Prep ingredients

Halve **cabbage**, remove core, then slice one of the halves into thin ribbons (save rest for own use). Finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice.

Halve **bell pepper**, remove stem and seeds, then cut into ½-inch pieces.



4. Cook turkey filling

Heat **1 tablespoon oil** in a medium heavy skillet over medium-high. Add **peppers** and cook until tender and browned in spots, 4-5 minutes. Stir in **ground turkey**, **1 tablespoon oil**, **1½ teaspoons chili powder**, and **a pinch each of salt and pepper**. Increase heat to high and cook, breaking up meat into smaller pieces, until turkey is browned and cooked through, 4-5 minutes.



2. Dress slaw

In a large bowl, stir to combine **chopped garlic**, **mayonnaise**, **1 tablespoon each of oil and vinegar**, and **a pinch of sugar**. Season to taste with **salt** and **pepper**. Add **cabbage** and **scallions**, tossing to combine. Set aside until ready to serve.



5. Finish & assemble

Stir **salsa** and **1 tablespoon water** into skillet with **turkey** and **peppers**. Cook until warmed through, about 30 seconds. Remove skillet from heat. Season to taste with **salt** and **pepper**. Sprinkle **shredded cheddar** over top.

Assemble **lettuce wraps** at the table by filling **lettuce leaves** with **turkey chili filling**, and **red cabbage slaw**.



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

3. Prep lettuce

Separate **romaine leaves** and pat dry. Set aside until ready to serve.



6. Serve

Enjoy!