



Spicy Chicken Lettuce Wraps

with Pickled Cucumber Salad



20-30min



2 Servings

This dish summons all the very best that Thai takeout has to offer. Ground chicken 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 medium yellow onion
- 1 serrano chile
- ½ oz tamari in fish-shaped pod ⁶
- 10 oz pkg ground chicken
- 1 lime

What you need

- white wine vinegar (or red wine vinegar) ¹⁷
- kosher salt & pepper
- sugar
- neutral oil, such as vegetable

Tools

- medium skillet

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 19g, Carbs 16g, Protein 28g



1. Pickle cucumbers

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



2. Prep ingredients

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



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.



4. Sauté chicken

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 **chicken** to skillet, breaking up any large chunks, and cook, stirring occasionally, until browned and cooked through, about 3 minutes.



5. Finish chicken

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



6. Assemble & serve

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