



Thai Pork Lettuce Wraps

with Basil, Bell Peppers & Peanuts



20-30min



2 Servings

We coat quick-cooking pork tenderloin in Thai red curry paste, tamari, and lime juice and zest. After searing in a hot skillet, the pork is roasted until tender and juicy. We pile the meat with sautéed peppers into crisp lettuce wraps, the perfect base for bold Southeast Asian. We finish the lettuce wraps with crunchy peanuts and fresh basil.

What we send

- 1 bell pepper
- 1 oz scallions
- garlic (use 1 large clove)
- 1 lime
- ½ oz tamari in fish-shaped pod ⁶
- 1 oz Thai red curry paste (use 2 tsp) ⁶
- 10 oz pkg pork tenderloin
- 1 romaine heart (use 6 leaves)
- ¼ oz fresh basil
- 1 oz salted peanuts ⁵

What you need

- sugar
- kosher salt & ground pepper
- neutral oil

Tools

- microplane or grater
- medium ovenproof 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

Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 440kcal, Fat 25g, Carbs 18g, Proteins 37g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Halve **pepper**, remove stem and seeds, then cut into 1-inch pieces. Trim **scallions**, then thinly slice on an angle, keeping dark greens separate. Peel and finely chop **1 teaspoon garlic**. Finely grate **½ teaspoon lime zest** and squeeze **1 tablespoon juice** into a medium bowl. Cut any remaining lime into wedges.



4. Cook pork

Remove **pork** from **marinade** (reserve marinade). Heat **1 tablespoon oil** in same skillet over medium-high. Cook pork until browned underneath, 2-3 minutes. Remove from heat and flip pork. Add **⅓ cup water** and **reserved marinade** to skillet; stir, scraping up browned bits. Roast on upper oven rack until pork reaches an internal temperature of 145°F, 8-10 minutes.



2. Marinate pork

To bowl with the **lime zest and juice**, add **tamari**, **2 teaspoons Thai red curry paste**, **1½ teaspoons sugar** and **2 tablespoons water**, and whisk to combine. Season with **salt** and **pepper**. Add **pork** to bowl, pierce all over with a fork, and turn to coat allowing the marinade to soak in. Set aside and marinate until step 4.



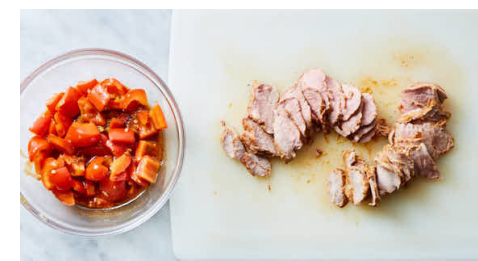
5. Prep lettuce wraps

Meanwhile, rinse and dry **6 romaine leaves**. Pick **half of the basil leaves** from stems; discard stems and coarsely chop leaves. Coarsely chop **peanuts**.



3. Sauté peppers

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **garlic** and **scallion whites and light greens**. Cook, stirring, until fragrant, 30 seconds. Add **peppers** and season with **salt** and **pepper**. Add **2 tablespoons water** to skillet, cover, and cook until slightly softened, 2-3 minutes. Transfer to a bowl. Cover to keep warm (peppers will continue to soften).



6. Assemble & serve

Pour **pan sauce** from skillet into bowl with **peppers**. Thinly slice **pork**. Arrange **lettuce leaves** on plates, fill with **pork** and **peppers**, and spoon **pan sauce** over top. Top with **chopped basil leaves**, **peanuts**, and **scallion dark greens**. Serve **any lime wedges** on the side for squeezing over. Enjoy!