



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Red Onion



1 | 2
Persian Cucumber



3 | 6
Radishes



1 | 2
Lime



¼ oz | ¼ oz
Cilantro



1 | 2
Baby Romaine
Lettuce



½ oz | 1 oz
Peanuts
Contains: Peanuts



5 tsp | 10 tsp
Rice Wine
Vinegar



4 oz | 8 oz
Shredded Carrots



1 oz | 2 oz
Sweet Thai
Chili Sauce
Contains: Soy



1 | 2
Veggie Pho Stock
Concentrate



1 | 2
Pork Ramen Stock
Concentrate



6 ml | 12 ml
Ponzu Sauce
Contains: Fish, Soy,
Wheat



1 tsp | 2 tsp
Garlic Powder



1 TBSP | 1 TBSP
Cornstarch



10 oz | 20 oz
Ground Pork



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the [HelloCustom](#) instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz
Ground Turkey

Calories: 480

SWEET THAI CHILI PORK LETTUCE WRAPS

with Zesty Veggies & Peanuts



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 560



HELLO

SWEET CHILI SAUCE

A mouthwatering mix of spicy, sweet, and umami flavors.

ROMAINE CALM

Wait until just before serving to fill these lettuce wraps so that they don't get soggy. Or serve the fillings family style in individual bowls and let everyone assemble their wraps at the table!

BUST OUT

- Zester
- Medium bowl
- Whisk
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)

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*Ground Pork is fully cooked when internal temperature reaches 160°.

*Ground Turkey is fully cooked when internal temperature reaches 165°.



1 PREP

- **Wash and dry produce.**
- Halve, peel, and thinly slice **half the onion**; finely chop remaining. Quarter **cucumber** lengthwise; thinly slice into quarter-moons. Trim, halve, and thinly slice **radishes** into half-moons. Roughly chop **cilantro**. Zest and quarter **lime**. Trim and discard root end from **lettuce**; separate leaves. Roughly chop **peanuts**.



4 MIX SAUCE

- In a small bowl, whisk together **chili sauce**, **veggie pho stock concentrate**, **pork ramen stock concentrate**, **ponzu**, **garlic powder**, **half the cornstarch** (all for 4 servings), and **¼ cup water** (½ cup for 4) until smooth and no lumps remain.



2 PICKLE ONION

- In a medium microwave-safe bowl, whisk together **vinegar**, **1 tsp sugar**, **1 TBSP water**, and a **big pinch of salt** until sugar and salt has mostly dissolved. (For 4 servings, use a large microwave-safe bowl, 2 tsp sugar, and 2 TBSP water). Add **sliced onion** and toss to coat. Microwave for 30 seconds.



5 COOK PORK

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **chopped onion** and a **pinch of salt**. Cook, stirring, until onion begins to soften, 3-4 minutes.
- Add **pork*** and cook, breaking up meat into pieces, until browned and mostly cooked through, 3-5 minutes.
- Stir in **sauce** and bring to a simmer. Cook, stirring occasionally, until sauce has thickened and pork is cooked through, 1-2 minutes.
- Remove from heat. Stir in **remaining cilantro** and **remaining lime zest**. Taste and season with **salt** if desired.

Simply cook through this step as instructed, swapping in **turkey*** for pork.



3 MAKE SALAD

- To bowl with **sliced onion**, add **cucumber**, **radishes**, **carrots**, **half the cilantro**, **juice from one lime wedge** (two wedges for 4 servings), and a **big pinch of lime zest**. Season with **salt** and **pepper**. Set aside to marinate, stirring occasionally.



6 FINISH & SERVE

- Divide **lettuce leaves** between plates. Fill with **pork** and top with as much **lime juice** and **salad** as you like (draining first). Sprinkle with **peanuts**. Serve with any remaining salad and any **remaining lime wedges** on the side.