



Carb Smart Savoury and Spicy Chicken Lettuce Wraps

with Pickled Radishes and Cashews

Smart Meal **Spicy** 25 Minutes



Ground Pork
250 g | 500 g

Customized Protein **+ Add** **Swap** or ***2 Double**

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



- Ground Chicken **+ 250 g | 500 g**
- Iceberg Lettuce Head **1/2 | 1**
- Sweet Bell Pepper **1 | 2**
- Shallot **1 | 2**
- Radish **3 | 6**
- Ginger **15 g | 30 g**
- Cashews **28 g | 56 g**
- Vegetarian Oyster Sauce **4 tbsp | 8 tbsp**
- Sweet Chili Sauce **2 tbsp | 4 tbsp**
- Mayonnaise **2 tbsp | 4 tbsp**
- Rice Vinegar **1 tbsp | 2 tbsp**
- Sesame Oil **1 tbsp | 2 tbsp**

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Make pickled radishes

- Before starting, wash and dry all produce.

- Halve **radishes**, then thinly slice into half-moons.
- Add **radishes**, **vinegar**, **1 tsp** (2 tsp) **sugar** and **2 tbsp** (4 tbsp) **water** to a small pot. Season with **salt**.
- Bring to a simmer over medium-high heat. Cook, stirring often, until **sugar** dissolves, 1-2 min.
- Remove from heat.
- Transfer **radishes**, including **pickling liquid**, to a medium bowl. Place in the fridge to cool.

2



Prep

- Peel, then finely chop **shallot**.
- Core, then cut **pepper** into ½-inch pieces.
- Peel, then mince or grate **half the ginger** (whole ginger for 4 ppl).

3



Cook filling and sauce

🔄 Swap | Ground Pork

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **half the sesame oil**, then **shallots**, **peppers** and **chicken**.
- Cook, breaking up **chicken** into smaller pieces, until no pink remains and **peppers** are tender-crisp, 4-5 min.**
- Add **ginger**, **oyster sauce**, **half the sweet chili sauce** and **2 tbsp** (4 tbsp) **water**.
- Cook, stirring often, until **ginger** is fragrant and **sauce** thickens slightly, 30 sec to 1 min.

4



Make creamy sweet chili drizzle

- Meanwhile, drain **pickled radishes** over another medium bowl, reserving ½ **tbsp** (1 **tbsp**) **pickling liquid**. Discard remaining liquid.
- Add **remaining sweet chili sauce** and **mayo** to the bowl with **reserved pickling liquid**.
- Season with **salt** and **pepper**, then stir to combine.

5



Finish and serve

- Remove and discard outer layer of **lettuce**.
- Halve **lettuce head**, then cut around core.
- Separate **8 leaves** (16 leaves for 4 ppl) from **head**. (NOTE: Use remaining lettuce for a future creation!)
- Divide **lettuce leaves** between plates, then fill with **chicken-veggie mixture**.
- Top with **creamy sweet chili drizzle**.
- Garnish with **pickled radishes** and **cashews**.

Measurements within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

3 | Cook filling and sauce

🔄 Swap | Ground Pork

If you've opted to get **pork**, cook it in the same way the recipe instructs you to cook the **chicken****

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook chicken and pork to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.