



ONE SKILLET

Thai Chicken Lettuce Cups

with Red Peppers & Peanuts



20-30min



2 Servings

There is so much crunch in this dish! From the salted peanuts, to the Boston lettuce, and the bell pepper, it'll be a challenge to stop eating these. They're vibrant, fresh, and gluten free, and the Thai sweet chili sauce adds just the right amount of heat.

What we send

- Boston lettuce
- boneless, skinless chicken breasts
- garlic
- red bell pepper
- yellow onion
- fresh basil
- Thai sweet chili sauce

What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

Tools

- medium 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

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 540.0kcal, Fat 23.0g, Proteins 40.0g, Carbs 35.0g



1. Prep ingredients

Peel and finely chop **1 teaspoon garlic**. Rinse and gently pat dry **8 lettuce leaves** (save rest for own use); wrap in a damp towel until step 5. Peel and chop **onion** into ½-inch pieces. Halve **bell pepper**, remove stem, core, and seeds, then cut into ½-inch pieces. Roughly chop **peanuts**. Pick **basil leaves** from stems, discarding stems.



4. Cook chicken

Pat **chicken** dry, then cut into ½-inch pieces and season with **¼ teaspoon salt** and **a few grinds pepper**. Heat **2 teaspoons oil** in reserved skillet over medium-high. Add **garlic** and cook until fragrant, about 30 seconds. Add chicken to skillet and cook, stirring occasionally, until browned and cooked through, 3-4 minutes. Transfer to bowl with **peppers** and **onions**.



2. Cook peppers & onions

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **onions** and **peppers**. Season with **½ teaspoon salt** and **a few grinds pepper**. Cook, stirring occasionally, until onions are golden and both onions and peppers are slightly tender, 4-5 minutes. Transfer to a medium bowl. Wipe out skillet and reserve for step 4.



5. Finish sauce

Add **sauce** to skillet over medium-high. Whisk until thickened, 1-2 minutes. Return **chicken, peppers, onions, and any juices** to skillet with sauce. Season to taste with **salt** and **pepper**. Cook until slightly thickened, about 2 minutes. Reserve **half of the basil leaves** for serving, then tear remaining leaves in half and add to skillet.



3. Prep sauce

In a small bowl, whisk together **sweet chili sauce**, **tamari**, **¼ cup water**, **1 tablespoon vinegar**, and **⅛ teaspoon pepper**.



6. Finish & serve

Place **lettuce leaves** onto plates and spoon **chicken and vegetables** into each cup and top with **chopped peanuts** and **remaining basil leaves**. Enjoy!