



Thai Shrimp Lettuce Wrap Bowls

with Mint, Sushi Rice & Peanuts



ca. 20min



4 Servings

Lettuce wraps are a surefire way to satisfy take-out cravings, but without any of the heaviness! Inspired by the perfectly balanced flavors of Thai cuisine, the addictive sauce is sweet, salty, and tart, and coats tender US Gulf shrimp. The shrimp go on crisp lettuce leaves along with sticky sushi rice, chopped peanuts, and freshly torn mint for a light-as-air dinner that will have you on cloud...

What we send

- romaine hearts
- sushi rice
- shallot
- limes
- Fresno chile
- fresh mint

What you need

- kosher salt & ground pepper
- sugar

Tools

- large skillet
- small saucepan

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 510.0kcal, Fat 16.0g, Proteins 29.0g, Carbs 64.0g



1. Cook rice

Add **rice** to a small saucepan along with **1¼ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 15 minutes. Cover to keep warm until ready to serve.



4. Sauté aromatics

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **shallots** and **sliced Fresno chile** (or less depending on heat preference) and sauté until shallots are softened and golden-brown, about 4 minutes.



2. Prep ingredients

Halve, peel and thinly slice **all of the shallot**. Halve **Fresno chile**, remove stem, core and seeds, then thinly slice. Squeeze **¼ cup lime juice**. Roughly chop **peanuts**. Trim end from **lettuce**, separate leaves, keeping them whole. Pat **shrimp** dry, then cut each into thirds, and season with **salt** and **pepper**.



5. Cook shrimp

To skillet with **shallots** and **Fresno chile**, add **shrimp** and cook, stirring, about 1 minute. Add **sauce** and continue to cook until sauce is slightly reduced and shrimp are firm and cooked through, about 1 minute more.



3. Make sauce

In a medium bowl, combine **fish sauce**, **lime juice**, and **2 tablespoons each warm water and sugar**. Stir to dissolve sugar.



6. Assemble & serve

Line shallow bowls with **lettuce leaves**. Fluff **rice** with a fork, then spoon on top of **lettuce**, followed by **shrimp**. Top with **chopped peanuts** and torn **mint leaves**. Use **lettuce** leaves to scoop up **filling**, if desired, or eat with knife and fork. Enjoy!