

Thai Turkey Lettuce Wraps ?

Cooking Instructions

This dish has 3 parts: Seasoned Ground Turkey, Spicy Cayenne Mayo, and Fresh Romaine.

???? **Fresh Romaine:** Lettuce should be kept refrigerated and not frozen. Wash lettuce, cut into wraps/boats, or chop and serve as a salad.

QuickThaw: QuickThaw turkey and sauce by submerging the well-sealed bags in warm water for 15–20 minutes.

Sauce: Shake well to emulsify. Serve sauce cold or at room temperature over cooked turkey.

Cooking Method: QuickThaw/Sauté

Turkey: Sauté turkey in a little oil over medium heat until cooked through, about 6–12 minutes. Stir frequently. Be careful not to scorch the pan, and add a little water if too hot or too dry.

Internal temp: 165°F.

Serving Suggestions: Spoon turkey into lettuce boats and top with spicy mayo sauce. Serve with Asian-style veggies over rice. Pinot Gris.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



Log into your Dinner Done account to make notes on dishes you have purchased, request an email notification when we make your favorite item again, track your SuperChef points, and more.