

# SZECHUAN CRUMBLE LETTUCE WRAPS



**SERVES 4 | PREP 5 min | COOK 5 min**

## INGREDIENTS

- ◇ **1 cup** Plantly Szechuan Meatless Crumbles
- ◇ **8** Butter lettuce cups
- ◇ **1 tbsp** Canola oil
- ◇ **1/2 cup** Red bell pepper, diced
- ◇ **1/2 cup** Brussels sprouts, julienned
- ◇ **1/4 cup** Scallions, diced
- ◇ **1/4 cup** Sweet chili sauce
- ◇ **Cilantro leaves** (optional)

## INSTRUCTIONS

- 1.** Wash and dry lettuce cups, set aside to assemble.
- 2.** In a sauté pan over medium heat, add canola oil, red bell peppers, and Brussels sprouts. Cook until soft and translucent, about 3-5 minutes.
- 3.** Add Plantly Szechuan Meatless Crumbles, scallions, sweet chili sauce, and cook until warm throughout, about 2-3 minutes.
- 4.** Portion mixture evenly between eight lettuce wraps and top with cilantro leaves.

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## PLANTLY SZECHUAN MEATLESS CRUMBLES

are authentic Szechuan-style crumbles seasoned with soy sauce, Szechuan peppercorns, and garlic.



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