



Fresh Sweet-Chili Halloumi Lettuce Cups




with Sticky Rice

Deluxe Veggie

Spicy

30 Minutes



	
Iceberg Lettuce Head ½ 1	Halloumi Cheese 1 2
	
Sweet Chili Sauce 4 tbsp 8 tbsp	Mini Cucumber 2 4
	
Sticky Rice ¾ cup 1 ½ cups	Lime 1 2
	
Mint 7 g 14 g	Carrot, julienned 56 g 113 g
	
Green Onion 2 4	Mayonnaise 2 tbsp 4 tbsp
	
Peanuts, chopped 28 g 56 g	Seasoned Rice Vinegar 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.

Pantry items | Sugar, oil, salt, pepper

Cooking utensils | 2 large bowls, large non-stick pan, measuring cups, measuring spoons, medium pot, paper towels, 3 small bowls, zester, strainer, whisk

Measurements
within steps

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

1



Make sticky rice

- Before starting, wash and dry all produce.

- Add **sticky rice** to a medium pot, then cover **rice** with **cold water**. Using your hand, swirl to rinse **rice**.
- Pour off cloudy water and refill with **cold water**. Repeat until water rinses clear.
- Add **1 cups** (2 cups) **fresh water**. Bring to a boil over high heat.
- Once boiling, cover and reduce heat to medium-low. Cook until **rice** is tender and **water** is absorbed, 12-15 min.
- Remove the pot from heat. Set aside, still covered, for 5 min.

2



Prep veggies

- Meanwhile, remove and discard any damaged outer leaves of lettuce, then cut **whole lettuce** in half.
- Gently separate **leaves of one half of the lettuce** from the core (separate all leaves for 4 ppl). (**NOTE:** If you're cooking for 2 ppl, save the other half for another creation!)
- Thinly slice **cucumbers** into ¼-inch half-moons. Zest, then juice **half the lime**. Cut **remaining lime** into **wedges**.
- Thinly slice **green onion**. Roughly chop **cilantro**.
- Add **vinegar** and ½ **tsp** (1 **tsp**) **sugar** to a small bowl. Stir until **sugar** is dissolved. Set aside.

3



Prep halloumi and make lime mayo

- Cut **halloumi** into ¼-inch-thick slices.
- Using a strainer, rinse **halloumi** in cold water, then pat dry with paper towels.
- Add **mayo**, **lime juice** and **half the lime zest** to another small bowl. Whisk to combine.
- Season with **salt** and **pepper**.

4



Toast peanuts and make salad

- Heat a large non-stick pan over medium-high heat.
- When hot, add **peanuts** to the dry pan. Toast, stirring often, until golden-brown, 3-4 min. (**TIP:** Keep your eye on peanuts so they don't burn!) Transfer to another small bowl.
- Meanwhile, add **carrots**, **cucumber**, **cilantro**, **green onions** and **1 tbsp** (2 **tbsp**) **oil** to a large bowl. Pour **half the vinegar-sugar mixture** over top. Season with **salt** and **pepper**, then toss to combine.

5



Cook halloumi

- Add **halloumi** to the same dry pan (used in step 4). (**NOTE:** Don't overcrowd the pan. For 4 ppl, cook in batches.) Cook until golden, 1-2 min per side.
- Transfer to another large bowl. Add **sweet chili sauce**, then toss to coat.
- Cover to keep warm.

6



Finish and serve

- When **rice** is tender, fluff with a fork, then add **remaining vinegar-sugar mixture** and **remaining lime zest**, then stir to combine. Season with **salt**.
- Add **3 lettuce leaves** to each plate. (**TIP:** Overlap smaller leaves if needed.)
- Chop **any leftover lettuce** and stir into **salad**. Top with **sticky rice**, **halloumi** and **salad**.
- Drizzle **lime mayo** over top and sprinkle with **peanuts**.
- Squeeze a **lime wedge** over top, if desired.