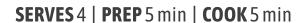


SZECHUAN CRUMBLE LETTUCE WRAPS



INGREDIENTS

- ♦ 1 cup Plantly Szechuan Meatless Crumbles
- ♦ 8 Butter lettuce cups
- ♦ 1tbsp 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.

PLANTLY SZECHUAN MEATLESS CRUMBLES

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





Plantly, a Revelry Group brand, is proud to be a Certified B-Corp using business as a force for good. Revelry's mission is to be an agent of positive change and instrument of good for our customers, communities, team members and families.