

Print and cut out recipe label, then tape onto freezer bag with clear shipping tape.

Turkey Cashew Lettuce Wraps

Date:

Additional Ingredients:

- 1/2 cup Dry Roasted Cashews

freezermealprep.pro

Slow Cooker:

- Empty the thawed contents of the bag into a slow cooker.
- Cook on low for 4-6 hours or to an internal temperature of 165F.

Pressure Cooker:

- Empty the frozen contents of bag into a pressure cooker and add 1/4 cup of liquid.
- Turn the pressure to high and cook for 20 minutes, with natural pressure release.

Additional Instructions:

- Break up turkey and stir into sauce.
- Add cashews, mix, and allow the meal to sit for a few minutes before serving.
- Serving Suggestions: Spoon turkey mixture into lettuce leaves and top with microgreens and sesame seeds.