



## Sesame Beef Lettuce Wraps

with Rice



20-30min



2 Servings

These lettuce cups are an explosion of flavor thanks to a rich marinade made with sesame, tamari, honey, and ginger. Sirloin filets are just the right kind of tender so you can easily bite into the cups. Warm short-grain rice will soak up the extra sauce. Don't be afraid to use your fingers and get messy when assembling these. Cook, relax, and enjoy!



## What we send

- garlic
- ½ oz toasted sesame oil <sup>11</sup>
- 1 oz fresh ginger
- 5 oz sushi rice
- ¼ oz pkt toasted sesame seeds <sup>11</sup>
- 10 oz pkg beef strips
- 2 scallions
- 2 oz tamari soy sauce <sup>6</sup>
- 1 romaine heart

## What you need

- sugar

## Tools

- fine-mesh sieve
- large skillet
- small pot
- small skillet

## Allergens

Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 700kcal, Fat 17g, Carbs 88g, Protein 48g



### 1. Make marinade

Combine tamari, sesame oil, and 2 tablespoons sugar in a medium bowl. Peel and finely grate garlic and ginger into the bowl. Add ¼ cup water and whisk until sugar dissolves.



### 2. Marinate beef

Pour half of marinade into a small bowl and set aside. Slice steaks crosswise against the grain about ¼-inch thick and add to remaining marinade; toss to coat.



### 3. Cook rice

Rinse rice in a fine-mesh sieve until water runs clear. Place rice in a small pot with 1¼ cups water and bring to a boil. Cover, reduce heat to low, and cook until water is absorbed and rice is tender, about 15 minutes. Leave covered 5 minutes.



### 4. Finish sauce

Thinly slice 1 scallion and add to reserved marinade. Cut remaining scallions crosswise into 1½-inch pieces. Place sesame seeds in a large dry skillet over medium heat. Cook, swirling occasionally, until golden and fragrant, about 2 minutes; transfer to a small bowl and set aside. Trim lettuce and separate leaves.



### 5. Cook beef

Heat 1 tablespoon oil in same large skillet over medium-high. Remove beef from marinade and add to skillet. Cook, flipping once, until browned, about 4 minutes. Add scallion pieces and marinade from beef and cook, stirring and scraping up any bits from the bottom, until liquid is reduced and glazes the meat, about 30 seconds.



### 6. Serve

Transfer meat and scallions to a bowl or plate and sprinkle with sesame seeds. Make lettuce wraps with rice and beef and drizzle reserved marinade over top. Enjoy!