



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

- clove garlic
- toasted sesame oil ¹¹
- sirloin steak filet
- fresh ginger
- sushi rice
- scallions
- white sesame seeds
- Boston lettuce

What you need

- sugar

Tools

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

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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 87g, Proteins 47g



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!