



Korean Beef Lettuce Cups

All for the Beef

Prep 10 mins

Cook 15 mins

Yields 6 servings



Shopping List



Lean ground beef, sirloin or chuck
Garlic cloves
Sweet red pepper
Ginger root
Soy sauce
Asian chili sauce
Sesame oil
Bibb lettuce
Lime
Carrot
Cucumber
Cilantro, mint or green onion
Hoisin sauce

Ingredients

2 cloves garlic, minced
½ sweet red pepper, diced
1 lb (500 g) lean ground beef sirloin or chuck or lean ground beef
1 tsp (5 mL) minced ginger root
¼ cup (50 mL) soy sauce
1 tbsp (15 mL) Asian chili sauce
1 tsp (5 mL) sesame oil
Bibb lettuce leaves
Fresh lime wedges
Shredded carrot and cucumber
Chopped cilantro or mint or chopped green onion
Hoisin sauce

Instructions

1. Cook garlic, diced pepper, ground beef and ginger root in large skillet using medium heat, stirring occasionally for 8 to 10 minutes until beef is browned and completely cooked. Drain if necessary.
2. Add soy sauce, chili sauce and sesame oil; reduce heat to medium-low and simmer 3 to 4 minutes.
3. Transfer to warm platter. At the table let each person spoon some filling into lettuce leaves. Top with squeeze of lime juice and serve with toppings such as shredded carrot, cucumber, chopped cilantro or mint. Roll up with your hands to eat.

