

THAI LETTUCE WRAPS WITH BEEF & SCALLION

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 6 servings

Filling:

¾ pound lean ground beef
½ red onion, minced
2 cloves garlic, minced
2 teaspoons fresh ginger, grated
1 teaspoon chili flakes
1 teaspoon salt
½ teaspoon ground black pepper
1 cup carrots, julienned
¼ cup green onions, chopped
2 tablespoons cilantro, chopped
2 tablespoons sesame seeds

Sauce:

2 tablespoons soy sauce
1 tablespoon sesame oil
2 teaspoons lime juice
2 teaspoons brown sugar
1 head lettuce, cleaned and separated

Directions:

- In a medium bowl, combine the ground beef, onion, garlic, ginger, chili flakes, salt, and pepper and mix well
- In a small bowl, combine the soy sauce, sesame oil, lime juice, and brown sugar then set aside
- Heat a large skillet up to medium high heat
- Add the meat mixture to the skillet and cook, stirring occasionally, for about 6-8 minutes (the beef should be mostly browned and cooked)
- Add in the carrots, green onions, cilantro, sesame seeds, and sauce
- Continue to stir fry everything together for about 3-4 minutes
- Everything should be well combined and the sauce beginning to reduce
- Remove the filling from the heat and set aside
- Prepare the lettuce and set the leaves on a plate
- Fill each lettuce leaf with the filling and serve