



GARLIC STEAK LETTUCE WRAPS

by Chef David Cocker

USING: REUVEN FULLY COOKED DICED BEEF

Prep & Cook Time: 70 minutes

Servings: 2-3

INGREDIENTS

18 oz (500 g) Reuven Fully Cooked Diced Beef
(Product Code B03693 or B03599)
1/3 cup (79 ml) low sodium soy sauce
2 tbsp (30 ml) chinese cooking wine
3 tbsp (45 ml) honey
1 tsp (5 ml) baking soda
Salt & pepper (optional)
4 cloves garlic, sliced
2 tbsp (30 ml) vegetable oil
1 tbsp (14 g) butter
1 pc scallion, sliced
1 tsp (5 ml) white sesame seeds
6-8 butter lettuce leaves
1/4 cup (60 ml) carrot, shredded
1/4 cup (60 ml) red cabbage, shredded
1/4 cup (60 ml) cucumber, thinly sliced
1/4 cup (60 ml) bean sprouts
1/4 cup (60 ml) sriracha

PREPARATION

Marinate beef with 1 tbsp of vegetable oil, salt, pepper, 2 garlic cloves, soy sauce, wine, honey, and baking soda. Transfer to refrigerator and let marinate 1 - 2 hours.

In a pan, drizzle in oil, and once the pan is hot, add in the sliced garlic. Let the garlic fry for 2-3 minutes until crispy and brown. Remove the garlic and turn the heat up to medium-high.

Add marinated beef and sear for 1 minute per side. Take off heat, add butter, scallions, and sesame seeds.

Serve with lettuce, carrot, cabbage, cucumber, bean sprouts and sriracha, and zucchini.



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