

Korean Sizzling Beef Lettuce Wraps

1 English cucumber, halved and sliced thin
1/4 cup seasoned rice vinegar
1/4 cup mayonnaise
2 tablespoons Sriracha sauce
3 tablespoons soy sauce
2 tablespoons packed brown sugar
4 garlic cloves, minced
1 tablespoon toasted sesame oil
1.5 pounds 85% lean ground beef
1 head Bibb lettuce, leaves separated

Place cucumber in a bowl and stir in vinegar; set aside.

In a separate bowl, combine mayonnaise and Sriracha; set aside.

In a third bowl, mix soy sauce, brown sugar, garlic, and oil.

In a large skillet, brown the ground beef over high heat until it starts to cook in its own fat (8-10 mins).
Add soy sauce mixture to skillet; cook and stir for a minute or two.

Fill lettuce leaves with beef mixture; top with cucumbers and Sriracha sauce.

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