



Korean Pineapple Beef Lettuce Wraps

Servings: 6

Prep Time: 30min

Cook Time: 3min



Ingredients

- 1/4 c. pineapple juice
- 1 clove garlic, grated
- 2 tbsp. low-sodium soy sauce
- 1/2 tsp. red chili flakes
- 1 tbsp. grated fresh ginger
- 1 tbsp. honey
- 1 tbsp. toasted sesame oil
- 450g sirloin, strip steak, or boneless short rib, frozen until just solid (45 to 60 minutes)
- 2 tbsp. canola oil
- Kosher salt
- Lettuce leaves, cooked sticky rice, leeks, red chilies, and chopped peanuts for serving

Directions

1. In medium bowl, combine pineapple juice, garlic, soy sauce, red pepper flakes, ginger, honey, and sesame oil. Thinly slice frozen meat, add to marinade and toss to coat. Let marinate 30 minutes .
2. Heat large stainless steel skillet on medium-high. Add 1 tablespoon canola oil. Transfer half of beef mixture to skillet, arrange in even layer, season with 1/4 teaspoon salt and cook without moving until lightly browned, 1 minute. Toss beef and continue to cook until just cooked through and crisp at edges, 2 minutes. Transfer to plate. Repeat with remaining tablespoon oil and beef.
3. Serve immediately with lettuce leaves, sticky rice, leeks, chilies, and peanuts, if desired