

## Hibachi Steak Lettuce Wraps

**Servings:** 4

**Prep Time:** 25

**Cook Time:** 20min



### Ingredients

- 1/3 c. water
- 1/4 c. soy sauce
- 1/4 c. rice wine vinegar
- 2 tbsp. brown sugar
- 1 tbsp. cornstarch
- 1 tsp. garlic powder
- 1 tsp. Ginger powder
- 1 tsp. vegetable oil
- 1 red bell pepper, cut into strips
- 450g Sirloin steak, cut into strips
- kosher salt
- Freshly ground black pepper
- Lettuce leaves, for serving
- Sesame seeds, for garnish
- Hot chili sauce, for serving
- 2 tbsp. chopped green onions

### Directions

1. In a medium saucepan, combine water, soy sauce, vinegar, sugar, cornstarch and spices. Whisk completely to combine. When mixture begins to boil, remove from heat.
2. In a large skillet over medium heat, heat oil. Cook bell peppers until partially cooked, about 5 minutes. Add the steak and cook until slightly under your desired doneness. Season with salt and pepper, and pour over sauce.
3. Simmer until sauce has reduced slightly and steak is cooked. Place scoops of beef mixture into lettuce leaves. Garnish with sesame seeds, Hot chili sauce, and green onions. Serve.