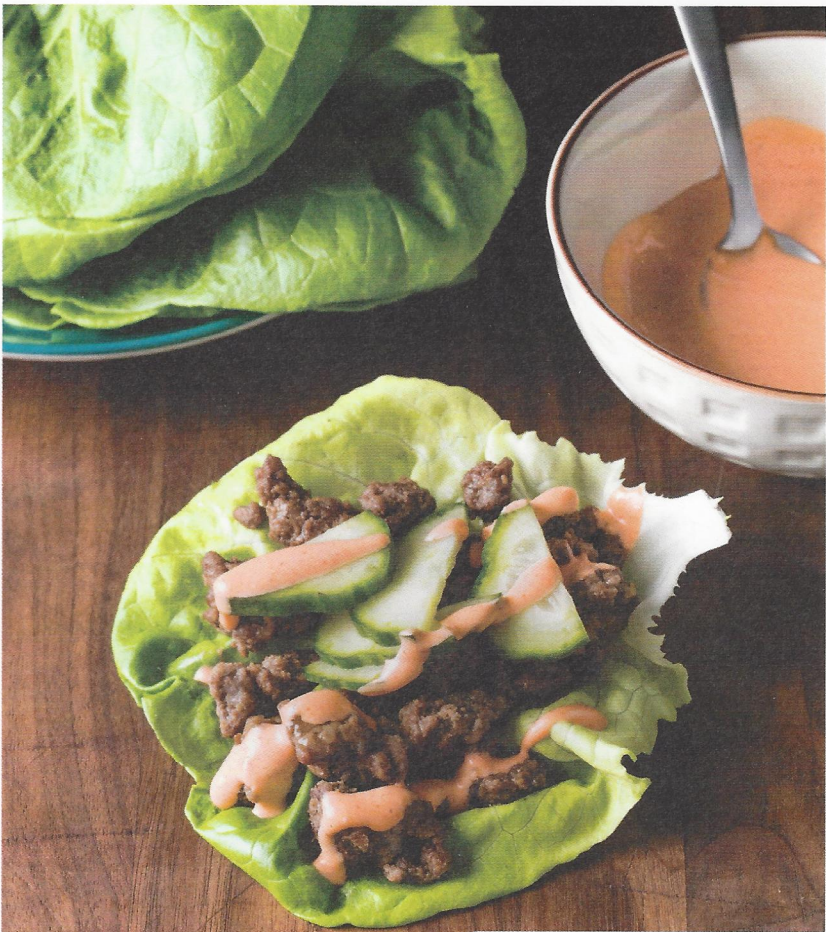


# Korean Sizzling Beef Lettuce Wraps



**30-MINUTE SUPPER**



## **Korean Sizzling Beef Lettuce Wraps** *Serves 4*

**WHY THIS RECIPE WORKS:** For a simple weeknight meal that is ready in less than 30 minutes, we toss browned ground beef with a savory Korean barbecue-inspired sauce.

- 1 English cucumber, halved and sliced thin**
- ¼ cup seasoned rice vinegar**
- ¼ cup mayonnaise**
- 2 tablespoons Sriracha sauce**
- 3 tablespoons soy sauce**
- 2 tablespoons packed brown sugar**
- 4 garlic cloves, minced**
- 1 tablespoon toasted sesame oil**
- 1½ pounds 85 percent lean ground beef**
- 1 head Bibb lettuce (8 ounces), leaves separated**

1. Combine cucumber and vinegar in bowl; set aside. Combine mayonnaise and Sriracha in second bowl; set aside. Combine soy sauce, sugar, garlic, and oil in third bowl.
2. Cook beef in 12-inch nonstick skillet over high heat until any juices have evaporated and beef begins to fry in its own fat, 8 to 10 minutes. Add soy sauce mixture to skillet and cook until nearly evaporated, about 2 minutes. To serve, fill lettuce leaves with beef mixture and top with pickled cucumbers and Sriracha mayonnaise.

**TEST KITCHEN NOTE:** Rice also makes a great accompanying filling for these lettuce wraps.