

Grilled Bulgogi Lettuce Wraps



Ginger-soy beef with brown rice, kimchi, pickled daikon and lettuce leaves

Prep Time: 20 minutes (plus a day for pickled daikon and lettuce leaves)
Cook Time: 15 minutes (plus time for cooking brown rice)
Yield: 4 servings; 3 lettuce wraps per serving

- 3 cups cooked marinated bulgogi flank steak
- 4 teaspoons canola oil
- 4 cups cooked brown rice
- 12 leaves Boston bibb lettuce (about half a head)
- 1 cup pickled daikon radish
- 1 cup cabbage kimchee
- 1/4 cup chopped cilantro
- 1/4 cup thinly sliced green onion
- 1/4 cup toasted sesame seeds

To Assemble Grilled Bulgogi Lettuce Wraps

1. Arrange 3 lettuce leaves on each plate and evenly divide the cooked steak into all the leaves, about 1/4 cup cooked steak per leaf.
2. Place 1 cup brown rice, 1/4 cup pickled daikon, and 1/4 cup kimchi next to the lettuce cups.
3. Garnish each lettuce wrap with 1 teaspoon of cilantro, 1 teaspoon of green onions, and 1 teaspoon of sesame seeds. Enjoy immediately!

Pickled Daikon Radish

- 1 cup daikon radish cut into 1/2-inch cubes
- 2 teaspoons very thinly sliced Fresno chile
- 1/2 cup unseasoned rice vinegar
- 3 tablespoons granulated sugar
- 2 tablespoons water
- 1 1/2 teaspoons kosher salt

To Prepare Pickled Daikon Radish:

1. Place the daikon and chile peppers into a stainless steel or glass container.
2. Add rice wine vinegar, sugar, water, and salt in a small saucepan. Simmer the liquid over medium-high heat for approximately 3 minutes while whisking to dissolve the sugar and salt. Alternatively, cook the mixture in a glass container in the microwave for 1 minute and whisk to dissolve the sugar and salt.
3. Pour the pickling liquid over the daikon radishes. Toss to coat. Cool quickly, cover, and refrigerate for at least 24 hours.

Marinated Bulgogi Flank Steak

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| 1 1/3 cups chopped yellow onion | 1 tablespoon brown sugar |
| 1/3 cup low-sodium soy sauce | 1 teaspoon sesame oil |
| 2 tablespoons mirin | 2 tablespoons toasted sesame seeds |
| 2 tablespoons diced pineapple | 1/4 cup sliced green onions |
| 1 tablespoon chopped garlic | 1 pound flank steak, thinly sliced across the grain |
| 1 tablespoon chopped ginger | |

To Prepare Marinated Bulgogi Flank Steak:

1. Place the onion, soy sauce, mirin, pineapple, garlic, ginger, brown sugar, and sesame oil into a blender. Blend on high until smooth.
2. Pour the marinade into a large bowl, add sesame seeds and scallions, and whisk to combine.
3. Add the flank steak to the marinade and massage it into the steak to thoroughly coat it. Cover and refrigerate for up to 1 hour to marinate. Drain and discard excess marinade.
4. After marinating the beef, heat a large skillet over medium-high heat. When the skillet is hot (350 to 400 degrees with an infrared thermometer), add the steak and sear it for 2 minutes per side until it is slightly charred and cooked through to an internal temperature of at least 145 degrees Fahrenheit with an instant-read thermometer.
5. Remove the steak from the heat and keep warm until ready to use.



Chef Tips:

- Flank steak can be found pre-sliced in the meat section of your grocery store.
- Do not marinate the flank steak for longer than 1 hour, or it will over-tenderize the meat.
- Kimchi comes in a variety of flavors and marinades; some traditional versions may contain shrimp or anchovy.

Allergens: Wheat, Soybean, Fish, Sesame, MSG, Gluten

Brooke Williamson

The star of "Top Chef" and "Tournament of Champions" brings a seasonal menu inspired by her signature California style: climate-friendly dishes and ingredients that feed your wellness.