

Korean barbecue sauce lends sweet and savory elements to the beef in these easy lettuce wraps.

[illegible]

24g  
Protein

[illegible]

[illegible]



[illegible]

[illegible]

1/2 cup apple cider vinegar

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1/2 cup apple cider vinegar

1/2 cup apple cider vinegar

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3 tablespoons red or brown miso paste, divided

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[illegible]



[illegible]

[illegible]

3 tablespoons red or brown miso paste, divided

2 teaspoons minced garlic

[illegible]

[illegible]

2 teaspoons minced fresh ginger, divided

[illegible]

[illegible]



1 teaspoon ground Korean-style red pepper, divided

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]



[illegible]

[illegible]

[illegible]

3/4 cup packed dark brown sugar

2/3 cup diced onion

2/3 cup diced onion

2/3 cup diced onion

2/3 cup diced onion

2/3 cup diced onion

2/3 cup diced onion

2/3 cup diced onion

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2/3 cup diced onion

2/3 cup diced onion

2/3 cup diced onion

2/3 cup diced onion

2/3 cup diced onion

1/2 teaspoon sesame oil

[illegible]



[illegible]

1/2 teaspoon sesame oil

12 large green or red butter or Bibb lettuce leaves

[illegible]

[illegible]

[illegible]

12 large green or red butter or Bibb lettuce leaves

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Shredded carrots, shredded cabbage, shredded cucumber,  
chopped peanuts, microgreens, pickled corn, pickled onion,  
chopped kimchi

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[illegible]

[illegible]



[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

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## COOKING

1. Combine 1/4 cup cider vinegar, 1 tablespoon miso paste, 1 teaspoon garlic, 1 teaspoon ginger and 1/2 teaspoon pepper in small bowl. Place beef steaks and marinade in food-safe plastic bag; turn steaks to coat. Close bag securely and marinate in refrigerator 30 minutes.

2. Combine 1/4 cup cider vinegar, 1 tablespoon miso paste, 1 teaspoon garlic, 1 teaspoon ginger and 1/2 teaspoon pepper in small bowl. Place beef steaks and marinade in food-safe plastic bag; turn steaks to coat. Close bag securely and marinate in refrigerator 30 minutes.

3. Combine 1/4 cup cider vinegar, 1 tablespoon miso paste, 1 teaspoon garlic, 1 teaspoon ginger and 1/2 teaspoon pepper in small bowl. Place beef steaks and marinade in food-safe plastic bag; turn steaks to coat. Close bag securely and marinate in refrigerator 30 minutes.

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25. Combine 1/4 cup cider vinegar, 1 tablespoon miso paste, 1 teaspoon garlic, 1 teaspoon ginger and 1/2 teaspoon pepper in small bowl. Place beef steaks and marinade in food-safe plastic bag; turn steaks to coat. Close bag securely and marinate in refrigerator 30 minutes.

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433. Carve steaks into slices. Divide steak slices evenly among 12 lettuce leaves. Top steak with Bulgogi Sauce, carrots, cabbage, cucumber, peanuts, microgreens, pickled vegetables and kimchi, if desired.

434. Carve steaks into slices. Divide steak slices evenly among 12 lettuce leaves. Top steak with Bulgogi Sauce, carrots, cabbage, cucumber, peanuts, microgreens, pickled vegetables and kimchi, if desired.

435. Carve steaks into slices. Divide steak slices evenly among 12 lettuce leaves. Top steak with Bulgogi Sauce, carrots, cabbage, cucumber, peanuts, microgreens, pickled vegetables and kimchi, if desired.

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438. Carve steaks into slices. Divide steak slices evenly among 12 lettuce leaves. Top steak with Bulgogi Sauce, carrots, cabbage, cucumber, peanuts, microgreens, pickled vegetables and kimchi, if desired.

439. Carve steaks into slices. Divide steak slices evenly among 12 lettuce leaves. Top steak with Bulgogi Sauce, carrots, cabbage, cucumber, peanuts, microgreens, pickled vegetables and kimchi, if desired.

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441. Carve steaks into slices. Divide steak slices evenly among 12 lettuce leaves. Top steak with Bulgogi Sauce, carrots, cabbage, cucumber, peanuts, microgreens, pickled vegetables and kimchi, if desired.

442. Carve steaks into slices. Divide steak slices evenly among 12 lettuce leaves. Top steak with Bulgogi Sauce, carrots, cabbage, cucumber, peanuts, microgreens, pickled vegetables and kimchi, if desired.

443. Carve steaks into slices. Divide steak slices evenly among 12 lettuce leaves. Top steak with Bulgogi Sauce, carrots, cabbage, cucumber, peanuts, microgreens, pickled vegetables and kimchi, if desired.

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
4		12g	71mg		53g	24g	1	0

\*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com