

Teriyaki Beef Lettuce Cups



PREP TIME : 25 MIN

COOK TIME : 5 MIN

SERVES : 4

Ingredients :

- **1 lb (500 g) rib eye, thinly sliced into strips**
- **1 cup (250 mL) + 2 tbsp (30 mL) VH[®] Teriyaki Stir-Fry Sauce**
- **4 oz (125 g) glass noodles or other Asian rice noodles**
- **2 tbsp (30 mL) vegetable oil**
- **1/4 cup (50 mL) minced fresh ginger**
- **4 green onions, sliced into 1-inch (2.5 cm) pieces, on diagonal**
- **2 carrots, peeled, julienned**
- **1/4 cup (50 mL) torn basil**
- **4 large butter lettuce leaves**
- **1 tsp (5 mL) white sesame seeds (optional)**

Directions :

- 1. Marinate rib eye with 1 cup (250 mL) VH[®] Teriyaki Stir-Fry Sauce for 25 minutes.**
- 2. Meanwhile, cook noodles in large pot of boiling, salted water until just tender, about 1-2 minutes. Drain well; return to pot. Add 2 tbsp (30 mL) VH[®] Teriyaki Stir-Fry Sauce, lightly toss. Set aside.**
- 3. Heat vegetable oil in large heavy skillet over high heat. Add rib eye with marinade to skillet and sauté for about 5 minutes. Add ginger, sliced green onions and carrots. Stir-fry until vegetables are crisp-tender but still bright in colour about 1-2 minutes longer. Add noodles and basil; toss to blend well. Season with salt and pepper to taste.**



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4. Spoon Teriyaki mixture onto lettuce leaves, dividing equally. Garnish with white sesame seeds.

Inspiration: Inspired by my grandmother who would marinate meats for days to build flavour, I used VH[®] Sauces to honour that tradition of great flavour while still respecting timeliness.