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Ginger-Marinated Steak Wraps

with Pickled Cucumber, Carrot, and Jasmine Rice



Bo ssam—the inspiration behind this dish—is a Korean DIY meal composed of slow-cooked pork shoulder, a medley of accoutrements, and lettuce cups to hold it all together. It's the perfect meal for a crowd! Our ginger and garlic rubbed steak makes for a welcome twist on the original.



30 min



level 1



dairy free



gluten free



nut free



Sirloin Steak



Ginger



Garlic



Cucumber



White Wine Vinegar



Boston Lettuce



Carrot



Jasmine Rice



Cilantro



Sriracha



Thai Seasoning

Ingredients	2 People	4 People
Sirloin Steak	10 oz	20 oz
Ginger	1 thumb	2 thumbs
Garlic	2 cloves	4 cloves
Cucumber	1	2
White Wine Vinegar	1 T	2 T
Boston Lettuce	1 head	2 heads
Carrot	4 oz	8 oz
Jasmine Rice	½ C	1 C
Cilantro	½ oz	1 oz
Sriracha	1 T	2 T
Thai Seasoning	1 t	2 t
Olive Oil*	1 ½ T	3 T

*Not Included

Allergens

1) Fish

Tools

Small Pot, Peeler, Small Bowl, Large Pan, Grater

Ruler

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Nutrition per person Calories: 613 cal | Carbs: 52 g | Fat: 29 g | Protein: 36 g | Fiber: 3 g



1 Bring **1 cup water**, a large pinch of **salt**, and the **Thai Seasoning** to a boil in a small pot. Once boiling, add the **rice** to the pot, cover, and simmer for 15 minutes, until tender.



2 Meanwhile, peel and cut the **carrot** and **cucumber** into ¼-inch by 3-inch matchsticks. Discard the cucumber's seedy core. To **pickle the cucumber** toss it in a small bowl with the **white wine vinegar** and a pinch of **salt**.



3 Peel the **ginger**. Grate the **garlic** and **ginger** into a paste. Alternately, finely mince the garlic and ginger and smash into a paste with the flat of your knife. Rub the **steak** with the **ginger, garlic, 1 tablespoon olive oil**, and a large pinch of **salt** and **pepper**.

4 Heat **½ tablespoon olive oil** in a large pan over medium-high heat. Add the **steak** to the pan and cook 4-7 minutes per side, until cooked to desired doneness. Set steak aside for 5 minutes to rest. Thinly slice steak against the grain.



5 Meanwhile, carefully separate each **lettuce leaf** from the head. Discard the core. Remove and discard the thick stems from the **cilantro sprigs**.

6 **Assemble the plate:** plate the **rice, lettuce leaves, steak, pickled cucumber, cilantro sprigs**, and **carrots** in separate piles around the plate. Place the **sriracha** in a small dish in the center. Build your lettuce cups with all the fillings and enjoy!