



KOREAN SHAVED STEAK WITH BLACK SESAME RICE  
In Lettuce Wraps With Cucumber Salad & Spicy Red Pepper Dressing  
~ For Two ~

PREP TIME: 0 minutes | COOK TIME: 30 - 35 minutes





## COOKING TOOLS YOU WILL NEED:



## KIT INGREDIENTS & TOOLS IN ORDER OF USE:

STEP 1: Pot with lid, Jasmine Rice, plastic Rice container

STEP 2: Sliced Cucumbers, Spicy Cucumber Dressing, bowl (NOT pictured), spoon

STEP 3: Frying pan, Canola Oil, Korean Shaved Steak, cooking spoon

STEP 4: Cooked Rice & fork to fluff

STEP 5: Ready to Plate! Lettuce Wraps, cooked Rice, Black Sesame Seeds, Cucumber Salad

### COOK'S TIP:

Use the included Spice Booster to add an extra-spicy punch to the Cucumber Salad. Drizzle the Cucumber Dressing over the filled Lettuce Wraps for added flavor!

## COOKING INSTRUCTIONS:

- 1 In a pot with a lid, empty the Jasmine Rice into the pot. Fill the plastic container that held the Rice with water and pour into the pot. Set heat to HIGH, bring to a boil. Reduce heat to LOW and set timer for 15 minutes.



- 2 Empty the Sliced Cucumbers into a bowl. Pour in the Spicy Cucumber Dressing and stir with a spoon to coat. Allow to marinate while the Rice and Steak are cooking.



- 3 In a frying pan, heat the Oil on MEDIUM. Place 1/3 of the Steak strips in the pan and with the cooking spoon, spread the pieces out so they're in a single layer. The Oil might spit so be careful! Sear 1-2 minutes on each side, flipping with the spoon. Repeat until the rest of the steak is cooked. Turn heat OFF.



- 4 When the Rice timer goes off, turn the heat OFF. Keep the lid ON the pot - let it rest for 10 minutes. Fluff with a fork or spoon.

- 5 Ready to Plate!! Take a Lettuce Wrap and place a scoop of Rice at the bottom. Add strips of the Korean Shaved Steak on top. Serve the rest of the Rice topped with a sprinkle of Black Sesame Seeds. Enjoy with the Cucumber Salad.

Add the Spice Booster for an additional punch!



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