

# Korean BBQ Beef Lettuce Wraps

**Servings:** 2 people (makes 6–8 wraps)

**Prep Time:** 10 minutes

**Marinate Time:** 10 minutes

**Cook Time:** 6–7 minutes

**Total Time:** ~25 minutes

## Ingredients

½ lb beef strips (sirloin or flank steak works best)

2 Tbsp soy sauce

1 Tbsp brown sugar

1 tsp sesame oil

1 tsp minced garlic (optional but recommended)

6–8 lettuce leaves (butter lettuce or romaine)

1 cup warm cooked rice

Chili mayo: 2 Tbsp mayo + 1 tsp sriracha

## Directions

### 1. Marinate the Beef (10 minutes)

Whisk together soy sauce, brown sugar, sesame oil, and minced garlic (optional).

Add beef strips and toss to coat.

Let marinate 10 minutes while preparing lettuce and rice.

### 2. Stir Fry the Beef (5–7 minutes)

Heat a skillet over medium-high heat.

Add a drizzle of oil, then the marinated beef.

Stir fry 5–7 minutes until browned, sticky, and glazed.

Sugar caramelizes for a glossy Korean BBQ finish.

### 3. Assemble the Wraps

Lay out lettuce leaves.

Add a spoonful of warm rice, pieces of glazed beef, and a drizzle of chili mayo.

Optional: sesame seeds or chopped green onion.

## Notes & Tips

Serve immediately for crisp lettuce and hot beef.

Add cucumber slices, shredded carrots, or kimchi for extra crunch.