

# THAI STEAK LETTUCE CUPS

## INGREDIENTS

- 1.5 lbs flank or skirt steak - cut in half lengthwise
- 1 tbsp. oil
- 1 head butter lettuce - separated into lettuce cups
- 1 green onion - thinly sliced
- 1 large red bell pepper - julienned
- Fresh mint
- Fresh basil
- Fresh cilantro

### Thai Dressing/Marinade

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- 1/2 cup
- Tamari or soy sauce
- 1 tbsp. fish sauce
- 1 tbsp. fresh lime juice
- 2 garlic cloves
- 1/4 cup fresh cilantro - finely chopped
- 3 green onions - finely minced
- 1 tbsp. chili paste

## PREPARATION

1. Lightly tenderize meat by hitting with a tenderizer or a heavy rolling pin.
2. Take a small bowl and mix together all dressing ingredients.
3. Use a casserole dish or a ziplock bag to cover the tenderized beef with half the dressing and leave marinade for at least 1 hour.
4. In a large skillet, heat olive oil on high heat until oil is smoking. Cook marinated steak for 2 minutes on each side and then remove from pan and allow to rest for 10 minutes.
5. Slice steak very thinly.
6. When serving, build your lettuce cup by adding steak, veggies, herbs, and dressing to lettuce and wrapping like a taco.
7. Serve and enjoy!

