




### Product Spotlight: Shichimi Togarashi

This Japanese spice blend has origins dating back to at least the 17th century when it was produced by herb dealers in Edo, or modern day Tokyo.



## 4 Hoisin Beef Lettuce Wraps

Beef strips, tossed in hoisin sauce and shichimi togarashi. Served with fresh vegetables and noodles in lettuce wraps.

 30 mins

 2 servings

 Beef

10 September 2021

### Switch it up!

*Save the lettuce for another dish. Use the remaining ingredients to make a stir fry. Toss cooked beef strips and vegetables with hoisin sauce, togarashi and noodles.*

Per serve: **PROTEIN** 43g **TOTAL FAT** 7g **CARBOHYDRATES** 58g

## FROM YOUR BOX

VERMICELLI NOODLES	1 packet (100g)
SPRING ONIONS	2
CARROT	1
CHERRY TOMATOES	1/2 bag (100g) *
BABY COS LETTUCE	1
BEAN SHOOTS	1 bag (250g)
BEEF STRIPS	300g
SHICHIMI TOGARASHI	2 tbsp

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking, salt and pepper, hoisin sauce

## KEY UTENSILS

large frypan, saucepan

## NOTES

We used sesame oil for extra flavour.

**No beef option** – beef strips are replaced with **chicken stir-fry strips**. Increase cooking time to 5–7 minutes, turning, or until cooked through.



### 1. COOK THE NOODLES

Bring a saucepan of water to the boil. Add noodles and cook for 2–3 minutes or until softened. Drain and rinse.



### 2. PREPARE VEGETABLES

Thinly slice spring onion green tops (reserve the whites), julienne or grate carrot, halve cherry tomatoes. Wash and separate lettuce leaves. Put aside with bean shoots.



### 3. COOK THE BEEF

Heat a frypan over high heat with **oil** (see notes). Cut remaining spring onions into 3cm pieces. Add to pan with beef strips, cook for 1–2 minutes (in batches) until cooked through. Take off heat.



### 4. TOSS THE BEEF

Toss beef in the pan with 1/2 tbsp shichimi togarashi and **1 tbsp hoisin sauce**. Season with **salt and pepper** to taste.



### 5. FINISH AND SERVE

Construct lettuce cups at the table with noodles, beef, fresh vegetables and an extra sprinkle of shichimi togarashi to garnish.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

