FROM OUR KITCHEN

Korean beef lettuce cups with kimchi



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	6 min	21 min	4

01 Ingredients

- [ ] 600 g minced beef
- [ ] 2 tsp finely grated ginger
- [ ] 1 tsp finely chopped garlic
- [ ] 2 spring onions, finely chopped
- [ ] 2 tsp soy sauce
- [ ] 1 tsp sugar
- [ ] 8 iceberg lettuce leaves, trimmed
- [ ] 100 g kimchi chopped

02 Step-by-step method

01 Mix the beef with the ginger, garlic, spring onion, soy sauce and sugar. Form into 8 long patties and brush with vegetable oil.

02 Preheat a ridged chargrill or barbeque to moderately high and cook the patties for 3 minutes each side or until cooked to your liking. Set aside to rest for 5 minutes, covering loosely with foil.

03 Place the patties in the lettuce cups and top with the kimchi to taste. Serve with tomato slices and a sprinkling of sesame seeds.

03 Chef's tips

- For an Authentic Korean take, try using blanched and chilled cabbage leaves instead of lettuce cups.

- Uncooked beef patties can be prepared up to a few hours ahead and refrigerated until needed.