



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

 4 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** 42g **TOTAL FAT** 5g **CARBOHYDRATES** 55g

FROM YOUR BOX

VERMICELLI NOODLES	1 packet (200g)
SPRING ONIONS	1/3 bunch *
CARROTS	2
CHERRY TOMATOES	1/2 bag (200g) *
BABY COS LETTUCE	2-pack
BEAN SHOOTS	1 bag (250g)
BEEF STRIPS	600g
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 carrots, 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 the beef in the pan with 1 tbsp shichimi togarashi and **2 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

