

# HONEY GARLIC BEEF IN LETTUCE WRAPS

**SAFEGWAY**  
Ingredients for life.

*“The crisp coolness of the lettuce contrasts beautifully with the soft rice and warm ground beef.”*

Prep time: **15** minutes

Cooking time: **15** minutes

## **Ingredients:**

- 65 g quick cooking white rice
- 455 g ground beef
- 90 g green onions, sliced
- 160 ml Safeway SELECT Cookn' Grill Sauce, Honey Garlic
- 3 ml hot pepper sauce (optional)
- 16 large iceberg lettuce leaves, large cores removed

## **Directions:**

1. In a small saucepan, bring  $\frac{3}{4}$  cup salted water to a boil. Add rice, cover and remove from heat. Let stand 5 minutes or until water is absorbed.
2. Spray a large skillet with vegetable coating spray and place over high heat until hot. Season beef with salt and pepper and crumble into skillet. Stir-fry for 2 to 3 minutes, break up any large pieces, until no longer pink and cooked through. Remove from heat.
3. Add cooked rice, green onions, Honey Garlic Sauce and hot pepper sauce, if using. Stir until blended.
4. To serve, spoon 3 to 4 tablespoons beef mixture on lettuce leaf. Roll up and eat.

Makes 4 servings.



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**SAFEGWAY SIGNATURE SOUP** is a flavourful ingredient to make these amazing restaurant quality dishes right in your own home. These recipes **ALWAYS SATISFY!**

