



WILD. NATURAL. SUSTAINABLE.

Sambal Angus Strip Steak Lettuce Wrap with Pickled Vegetable

Prep Time: 25 minutes • Yields: 2-4 servings

Ingredients:

2-13 oz Fossil Farms Local Angus Strip Steak

- 4 oz mushroom, diced
- 2 cloves garlic, minced
- 2 yellow pepper, diced small
- 4 oz pickled vegetables
- 1 head butter lettuce
- 1 tbsp. soy sauce
- 1 tbsp. sesame oil
- 1 tbsp. sambal
- 1 tbsp. honey
- 1 tbsp. apple cider vinegar
- ½ hot house cucumber, thin sliced
- 5 ea. radish, thin slice
- 1 ea. shallot, thin slice
- ½ cup rice wine vinegar
- 2 tsp. salt
- 2 tsp. sugar

Equipment:

- Oven
- Large skillet
- Baking dish
- Baking sheet

Method:

1. Rinse whole lettuce leaves and pat dry, being careful not tear them. Set aside.
2. In small mixing bowl add vinegar, sugar, salt. Dissolve sugar and salt in vinegar.
3. Add sliced cucumber, radish and shallot and toss. Cover and refrigerate.
4. Heat large skillet over medium-high heat.
5. Add mushroom, yellow peppers and garlic. Sauté to tender, remove from pan and set aside.
6. Wipe pan with paper towel until clean.
7. Using the same pan, heat, skillet over medium-high heat. Sear both Angus strip steaks on both sides 3 minutes per side.
8. Remove steak from pan, rest 4 minutes and slice thin.
9. Add cooked vegetables, sambal sauce and slice steak to same pan as cooked steak. Cook and stir, about 2 minutes
10. Arrange lettuce leaves around the outer edge of a large serving platter and spoon pile meat mixture in the center of lettuce.
11. Top each with pickled vegetables and serve. Enjoy!

