

## Mason Hill Cattle (MHC) Wagyu Lettuce Wraps



Ingredients (makes about 4 servings)

|                              |                                 |  |
|------------------------------|---------------------------------|--|
| 1 Cup Cooked Long-Grain Rice | ½ c Brown sugar                 | 1 bunch green onions                   |
| 1 lb Ground MHC Wagyu Beef   | ¼ c Soy Sauce                   | Toasted sesame seeds                   |
| 1 T Sesame Oil               | ½ tsp ground ginger             | 1 package whole Romaine lettuce hearts |
| 3 Garlic cloves (minced)     | ½ tsp crushed red pepper flakes | Sriracha Sauce (optional)              |

1. In a large skillet, heat the sesame oil on medium-high heat and add the minced garlic. Cook until fragrant and add the beef
2. Once beef is browned, add the soy sauce, brown sugar, ginger, and red pepper flakes. Cook until sauce thickens
3. Layer the rice and beef mixture into a leaf of lettuce and top with sliced green onions, toasted sesame seeds, and Sriracha sauce (optional)