



Grilled Hoisin Steak Lettuce Wraps

with Spicy Mayo and Peanut-Garlic Crisp

Long Weekend Grill

Special











40 Minutes

Customized Protein + Add Swap or *2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit [hellofresh.ca](https://www.hellofresh.ca)

 Swap	 Swap
	
Striploin Steak 370 g 740 g	Tenderloin Steak 340 g 680 g



	
Top Sirloin Steak 285 g 570 g	Iceberg Lettuce Head 1 1
	
Jasmine Rice ¾ cup 1 ½ cups	Mini Cucumber 2 4
	
Carrot 1 2	Cilantro 7 g 14 g
	
Garlic, cloves 2 4	Peanuts, chopped 28 g 56 g
	
Crispy Shallots 28 g 56 g	Hoisin Sauce 4 tbsp 4 tbsp
	
Spicy Mayo 2 tbsp 4 tbsp	Seasoned Rice Vinegar 2 tbsp 4 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Oil, salt, pepper

Cooking utensils | Box grater, large bowl, measuring cups, measuring spoons, medium pot, paper towels, shallow dish, small pot, strainer

1



Cook rice

- Before starting, wash and dry all produce. Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

- Add **1 cup** (2 cups) **water**, **1 tbsp** (2 tbsp) **butter** and $\frac{1}{8}$ ($\frac{1}{4}$ tsp) **tsp salt** to a medium pot. Cover and bring to a boil over high heat.
- Meanwhile, using a strainer, rinse **rice** until water runs clear.
- Add **rice** to the **boiling water**, then reduce heat to medium-low. Cover and cook until **rice** is tender and liquid is absorbed, 12-14 min. (**NOTE:** Reduce heat to low if water is boiling over.)
- Remove from heat. Set aside, still covered.

4



Make garlic-peanut crisp

- Reheat same pot used to pickle **carrot** over medium-high.
- While pot heats, line a plate with paper towels.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **peanuts** and **garlic**. Reduce heat to medium. Cook, stirring often, until golden and fragrant, 1-2 min.
- Add **crispy shallots** and $\frac{1}{8}$ **tsp** ($\frac{1}{4}$ tsp) **salt**. Cook, stirring often, until fragrant, 1-2 min.
- Transfer to prepared plate.

** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.

2



Prep and pickle carrot

- Peel, then grate **carrot** on the largest hole of a box grater.
- Add **vinegar**, **2 tbsp** (4 tbsp) **water** and **2 tsp** (4 tsp) **sugar** to a small pot. Season with **salt**. Bring to a simmer over medium-high heat.
- Once simmering, cook, stirring often, until **sugar** dissolves, 1-2 min.
- Remove from heat, then add **carrots**. Transfer **carrots**, including **liquid**, to a large bowl.
- Set aside in the fridge to cool.
- Rinse out pot.

5



Grill steak

- Add **steaks** to grill. Close lid and cook, flipping **steaks** once, until cooked to desired doneness, 4-6 min per side. (** **TIP:** Make sure grill is well-oiled before cooking steaks.)
- Transfer **steak** to a cutting board and loosely cover with foil to rest for 2-3 min.
- While **steak** rests, strain all but **1 tbsp** (2 tbsp) **pickling liquid** from **carrots**. Add **cucumber**, **cilantro** and $\frac{1}{2}$ **tbsp** (1 tbsp) **oil** to **carrots**. Season with **salt** and **pepper**. Toss to coat.

3



Finish prep

🔄 Swap | Striploin Steak

🔄 Swap | Tenderloin Steak

- Peel then mince or grate **garlic**.
- Thinly slice **cucumber**.
- Roughly chop **cilantro**.
- Remove and discard **outer layer of iceberg lettuce**. Halve **lettuce**, then remove stem. Separate **8** (16) **leaves** from the head. Set aside. (**NOTE:** Use remaining any lettuce for a future creation.)
- Pat **steaks** dry with paper towels. Add **steaks** and **1 tbsp** (2 tbsp) **hoisin sauce** to a shallow dish. Season with **salt** and **pepper**. Flip to coat.

6



Finish and serve

- Fluff **rice** with fork. Add **half the peanut-garlic crisp**. Season with **salt** and **pepper**. Stir to combine.
- Thinly slice **steak**.
- Divide **lettuce leaves** between plates, layering as necessary, to form 4-inch-wide nests. Top with **rice**, **veggies** and **steak**.
- Drizzle **spicy mayo** and **remaining hoisin** over top.
- Sprinkle **remaining crackle topping** over top.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

3 | Finish prep

🔄 Swap | Striploin Steak

If you've opted for **striploin steak**, cook it in the same way the recipe instructs you to cook the **sirloin steak**.

3 | Finish prep

🔄 Swap | Tenderloin Steak

If you've opted for **tenderloin steak**, prep and cook them in the same way the recipe instructs you to prep and cook the **sirloin steak**.