

Beefsteak Lettuce Wraps

This is a quick, easy recipe that uses common ingredients. No need to prep ingredients ahead of time. Preparing and adding them to the cooking skillet in the given order will provide plenty of cooking time. Remember to add those ingredients that you want to be "tender crisp" near the very end. -r. bell 2012

3 lb. beef.....cut into little cubes
2 t. Steak seasoning (I used Kirkland brand)
Sear in ¼ c. oil

Then add in the following order:

1 onion chopped
5 + mushrooms..... fairly large slices
1 stalk celery.....chop and use half now (include leaves)....it cooks down and adds flavor
3+ carrots.....peeled and sliced
Add the second half of the celery stalk.....this celery will have a more crispy crunch

Stir in:

1+ Tablespoon "Better Than Bouillon" (beef/vegetable flavor)
Salt and pepper to taste.

(Other possibilities: Add more veggies at the end that you want to be tender crisp, like green pepper, zucchini, etc.)

Romaine lettuce.

Optional : cherry or chopped tomatoes to garnish.

Spoon portions of beef mixture into romaine leaves, assembling as pictured above.

