

# Butter Lettuce Wraps with Grilled Five Spice Steak Salad

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SERVES 4

ACTIVE TIME about 35-40 minutes

## INGREDIENTS

### Five Spice Steak

2 T of pre-made five spice mix or homemade:

1 t ground cinnamon

1 t crushed anise seed

1/2 t crushed fennel seed

1/2 t freshly ground black pepper

1/8 t ground cloves

Olive oil

1 T salt

1 lb flat iron steak

### Butter Lettuce Wraps

2 heads of fresh butter lettuce, with 8-10 large leaves removed, rinsed and dried

1/2 cucumber, seeds removed, cut into 1/4 inch squares

1 yellow bell pepper, seeded and thinly sliced

1 red bell pepper, seeded and thinly sliced

1/2 red onion, thinly slice

Fresh cilantro, mint & green onion for garnish

### Sauce

1 T rice wine vinegar

2 T fresh lime juice

1 T water

3 T simple syrup

2 T Huy Fong Chili Garlic sauce (Available at most grocery stores near the Sriracha. Sub Sriracha in a pinch)

1/2 t fish sauce

## PREPARATION

### For The Steak

Preheat grill to high.

Lightly oil the raw steak and coat well with the five spice mix and salt.

Cook steak for 3-5 minutes on each side, depending on thickness, until steak is rare.

Rest a room temperature for 10 minutes, then wrap well and place in the refrigerator overnight.

### For The Lettuce Wraps & Sauce

Mix all sauce ingredients in a bowl and season to personal taste.

Add the cucumber, peppers, and onion. Marinate for an hour.

To serve, place individual lettuce leaves on a platter. Fill each halfway with marinated vegetables.

Thinly slice the chilled steak and add 3-4 slices onto each lettuce leaf.

Add freshly chopped cilantro, mint, and green onion.

Top each wrap with a little of the vegetable marinade.

### Wine Pairing

RD Winery Hundred Knot Syrah

### ORDER WINE

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### VISIT

Thurs – Sat 10am-7pm

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### GET IN TOUCH

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