

Korean Beef Lettuce Wraps

12 ounces extra-lean ground beef
3 tablespoons reduced-sodium soy sauce
1 tablespoon Sriracha sauce
2 teaspoons toasted sesame oil
1 12 ounce pkg. shredded broccoli slaw
8 butter lettuce or iceberg lettuce leaves
1/2 cup red sweet pepper, cut into strips
Chopped peanuts and/or sliced green onions (optional)
Lime wedges

In an extra-large skillet cook beef over medium-high heat until browned. Stir in soy sauce, Asian pepper sauce, and sesame oil. Stir in broccoli slaw. Cook and stir over medium heat 2 to 3 minutes or until slaw mixture is just wilted.

Spoon beef mixture onto lettuce leaves. Top with red sweet pepper and, if desired, peanuts, and/or green onions and additional sriracha sauce. Serve with lime wedges.