



## Ginger Beef Lettuce Wraps

2 servings

20 minutes

### Ingredients

- 1/4 cup Coconut Aminos
- 1 1/2 tbsps Ginger (fresh, grated or minced)
- 1 Garlic (clove, minced)
- 4 stalks Green Onion (sliced, divided)
- 340 grams Flank Steak (thinly sliced)
- 1/8 tsp Sea Salt
- 1 tbsp Coconut Oil
- 1/2 head Romaine Hearts (separated into leaves)

### Nutrition

Amount per serving	
Calories	385
Fat	21g
Carbs	9g
Fiber	1g
Sugar	7g
Protein	37g
Cholesterol	116mg
Sodium	784mg
Vitamin A	1570IU
Vitamin C	4mg
Calcium	64mg
Iron	3mg

### Directions

- 1 In a small mixing bowl combine the coconut aminos, ginger, garlic, and half of the green onion. Set aside.
- 2 Season the sliced beef on both sides with salt. Heat the coconut oil in a pan over medium-high heat. In batches, add the beef to the pan and cook for two to three minutes per side until browned and cooked through. Transfer to a plate.
- 3 To the same pan with the drippings, add the sauce and stir well, scraping any browned bits off the bottom of the pan. Let the sauce bubble for about 30-seconds or until thickened slightly. Add the cooked beef strips back to the pan and stir well to coat in the sauce.
- 4 To serve, divide the beef between lettuce leaves and top with the remaining green onion. Enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to three days.

**Serving Size:** One serving is approximately three lettuce wraps.

**More Flavor:** Add sesame oil or red pepper flakes to the sauce.

**Additional Toppings:** Grated carrots, thinly sliced peppers, cabbage, and sesame seeds.