



THAI BEEF CABBAGE WRAPS

1 ½ tablespoons garlic olive oil divided

1 pound flank steak, trimmed

¾ teaspoon salt, divided

¼ teaspoon black pepper

1 ¼ cups sliced red onion

1 (8.8 ounce) package precooked brown rice (uncle Ben's)

¼ cup Thai-style sweet chili sauce divided

8 Napa Chinese cabbage leaves

2 teaspoons water

1 lime

1 bunch of cilantro.

Heat 1 tablespoon oil in a cast iron skillet over medium high heat. Sprinkle steak with ¼ teaspoon salt and pepper. Place steak in pan; cook 4 minutes on each side or until desired degree of doneness. Remove from pan; let stand 10 minutes. Cut steak across the grain into thin slices; sprinkle with ¼ teaspoon salt.

Add remaining 1/1/2 teaspoons oil and onion to pan; cook 2 minutes, stirring constantly.

Heat rice according to package directions. Combine rice and 2 tablespoons sauce in a bowl; toss to combine. Divide rice evenly among cabbage leaves. Top evenly with steak and onions. Combine remaining 2 table spoons sauce and water in a small bowl, stirring with a whisk; drizzle evenly over wraps.

Serves 4; Serve with fresh lime wedges and fresh cilantro.