BBQ beef san choi bao

prep: 0:10 | cook 0:10



ingredients

* 500g lean beef mince
* 1 tsp vegetable oil
* 1 garlic clove, minced
* 2 tsp freshly grated ginger
* 1 chilli, finely chopped (optional)
* 1 can water chestnuts, finely sliced
* 1 tbsp hoi sin sauce
* 2 tbsp soy sauce
* 4 spring onions, finely chopped
* 2 cups cooked rice vermicelli (about 65g uncooked)
* 1 iceberg lettuce or 2 butter/green oak lettuce, washed and separated out into lettuce cups

method

1. Heat oil in large wok or frying pan and add beef.
2. Brown beef and add garlic and ginger.
3. Cook a further minute before adding chilli, water chestnuts, hoisin sauce and soy sauce.
4. Cook for a minute or so before adding spring onion and rice vermicelli.

Stir through and serve in lettuce cups.