



Spring Rolls with Wagyu Yakiniku and Kimchi



22



458 kcal
(per serving)



25 min



Healthy spring rolls with plenty of vegetables, flavored with fragrant sesame oil, spicy kimchi, and toban djan sauce. Serve at room temperature or chilled.

Makes 2 servings

Wagyu flank (sliced)	200 g
Celery	1 stalk (100 g)
Carrot	1/2 (100 g)
Cucumber	1 (100 g)
Rice paper wrappers	4
Leaf lettuce	4 leaves
Kimchi	80 g
Prepared yakiniku sauce	1 tablespoon
Toban djan (chili bean sauce)	1 teaspoon
Sesame oil	1/2 tablespoon

1. Heat sesame oil in a frying pan and saute sliced Wagyu flank over medium heat, until just starting to brown. Add prepared yakiniku sauce and chili bean sauce. Stir together and continue sauteing until meat is evenly browned. Remove meat from pan and leave to cool.
2. Cut celery, carrot, and cucumber into fine strips about 5 cm long.
3. Dip each rice paper wrapper in water and lay on surface. Line each roll with a lettuce leaf and top with beef, vegetables, and kimchi. Roll up and cut into serving sizes.