

Marinated sirloin beef steak with chunky chips and roast tomato

Total time **60 mins** **5 mins** preparation time **55 mins** cooking time

INGREDIENTS

4 portion(s)

For the steaks:

- 4** sirloin beef steaks,
(approx 225g/8oz each)
- 8 tbsp** Kikkoman Naturally
Brewed Soy Sauce
- 0.5 tsp** fresh root ginger, grated
- 1 tbsp** wholegrain mustard
- 2** garlic cloves, crushed

For the chunky chips and roast tomatoes:

- 4** large potatoes, chopped
into thick batons
- 2 tbsp** olive oil
- Garlic salt, to season
- 4** beef tomatoes, halved
and seasoned

PREPARATION

Step 1

For the chips, coat the potato batons in the olive oil, and sprinkle with a generous seasoning of garlic salt. Bake in a pre-heated oven for 35-40 minutes, turning occasionally, at 200°C / Gas 6.

Step 2

Meanwhile, to prepare the steaks, mix together the soy sauce, ginger, mustard and garlic and thoroughly coat the meat. Leave to stand at room temperature for 15 minutes.

Step 3

When the chunky chips have 10 minutes cooking time remaining, add the tomatoes to the baking tray to roast. Heat a griddle pan on the hob and cook the steaks for 2-4 minutes on each side. Remove the steaks from the pan, allow to rest for 2 minutes, then serve with the chunky chips and tomatoes.