KIKKOMAN

Soy Steak Ribbon Skewers with Japanese Sesame Dipping Sauce Recipe

Total time **40 mins** **10 mins** preparation time **30 mins** marinating time

Nutritional facts (per portion):
1,104 kJ / 263 kcal

Fat: **11.4 g** Protein: **17.1 g**
Carbohydrates: **2.3 g**

INGREDIENTS

6 portion(s)

400 g	thin cut, minute or frying beef steaks
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
2	garlic cloves, whole but bashed
1 tbsp	veg oil
	micro herbs or coriander leaves to serve
	lime wedges to serve

For the sesame dipping sauce:

2 tbsp	sesame seeds
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tbsp	mirin
1 tbsp	rice vinegar
1 tsp	sesame oil
	You will also need 12-18 medium-sized wooden skewers

PREPARATION

Step 1

Soak the skewers in cold water for at least 30 minutes.

Step 2

Cut the steak into 3cm wide strips lengthways. You should get about 3 ribbons per steak. Put them into a resealable bag, or baking dish they fit snuggly in. Pour over the soy sauce, add the garlic cloves and a few grinds of black pepper. Mix well and marinate for 30 minutes or up to 24 hours.

Step 3

Heat a small frying pan to medium, and toast the sesame seeds, stirring frequently, until golden and sizzling. Transfer to a small dish. Mix with the remaining sauce ingredients.

Step 4

Heat a griddle pan to high. Thread the marinated beef onto skewers in a concertina pattern. Leave enough skewer at the bottom so you can hold and turn them. Brush the griddle pan lightly with oil with a silicone brush or kitchen paper, then sear the skewers for 2 minutes on each side until lightly charred and cooked through. Scatter over the herbs and serve with the dipping sauce, and lime wedges to spritz over.