

Teriyaki steak with cucumber and radish salad recipe

Total time **75 mins** **5 mins** preparation time **1 mins** marinating time **10 mins** cooking time

INGREDIENTS

4 portion(s)

- 4** 150g lean beef rump steaks
- 4 tbsp** Kikkoman Teriyaki Marinade
- 1 tsp** groundnut oil
- 12** cherry tomatoes on the vine

For the cucumber and radish salad:

- 0.5** cucumber
- 75 g** radishes, thinly sliced
- 0.5** red chilli, de-seeded and finely chopped
- 3 tbsp** rice vinegar
- 1 tsp** sugar

PREPARATION

Step 1

Score the surface of the steak on both sides. Place in a non-metallic bowl and add the Kikkoman Teriyaki Marinade, coating all over the steak. Cover and leave to marinate in the fridge for at least 1 hour.

Step 2

To make the salad, peel the cucumber into ribbons using a potato peeler, discarding the seeded core since this is very watery. Place in a dish with the radishes. Mix together the chilli, vinegar and sugar and drizzle over the salad. Cover and chill until needed.

Step 3

Brush the griddle with the oil and heat to smoking point. Add the steak and cook for 4-5 minutes on each side for a medium rare steak (or a little longer if you prefer your steak well done). After a few minutes add the cherry tomatoes.

Step 4

Serve the steak with the cucumber and radish salad and tomatoes.