

Balsamic Soy Marinade

Total time **35 mins** **5 mins** preparation time **30 mins** marinating time

Nutritional facts (per portion):
578 kJ / 138 kcal

Fat: **11.6 g**

INGREDIENTS

4 portion(s)

4 tbsp	<u>Kikkoman Naturally Brewed Soy Sauce</u>
4 tbsp	balsamic vinegar
4 tbsp	olive oil
2 tbsp	Dijon mustard
2	cloves garlic, peeled and crushed
1	shallot, peeled and finely chopped

PREPARATION

Step 1

Pour the ingredients into a large bowl and whisk together. Pour over steaks and leave to marinate for at least 30 minutes, or overnight if possible. Drain the steaks, reserving the marinade and cook on a hot griddle for 2-3 minutes on each side, or until cooked to your liking.

Step 2

Transfer the steaks to a plate to rest then pour the remaining marinade into the pan to deglaze. Let the mixture bubble away for a minute or so until glossy, then pour over the steaks. Slice the steaks and serve with a crisp green salad.