

Beef steaks marinated in Ponzu

Total time **20 mins**

INGREDIENTS

2 portion(s)

- 2** beef steaks of 175g each
- 3 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
- 1 tbsp** olive oil
- Grilled potatoes:**
- 1 kg** sweet potatoes
- 60 g** butter

PREPARATION

Step 1

Bring water in a pot to the boil, put potatoes with skin and wait until water boils again. Then take out the potatoes, wipe dry, slice and put on the grill. Grill for about 10 minutes on medium heat and brush with melted butter.

Step 2

Mix Kikkoman Ponzu with olive oil in a shaker. Marinade the meat for at least 2 hours. Put the steaks on grill and grill them to your tenderness of choice. Glaze with your favorite Kikkoman Teriyaki Sauce on both sides. Serve hot immediately with grilled sweet potatoes and salad of choice.