KIKKOMAN

Beef Teriyaki Kebabs

Total time **45 mins**

INGREDIENTS

4 portion(s)

500 g	fillets of beef
1	red pepper
1	small honeydew melon (approx. 400 g flesh)
7 tbsp	vegetable oil
150 ml	Kikkoman Teriyaki Marinade
3 tbsp	honey
	thyme leaves
	Coarsely ground pepper
1	yellow pepper
	1 small onion and 1 garlic clove
	Curcuma, curry powder

PREPARATION

Step 1

Dab the fillet dry and cut into bite sized pieces. Halve the peppers, then clean, wash and cut them and the melon flesh into large pieces. Put the meat, pepper and melon pieces onto skewers. Mix 6 tbsp. oil, 9 tbsp. Kikkoman teriyaki marinade, honey, thyme and pepper into a marinade and brush it on the kebabs. To make the dip, halve, clean and wash the pepper. Peel the onion and garlic, then dice them and the pepper. Heat up the remaining oil and sauté everything in it. Pour over the rest of the Kikkoman teriyaki marinade, bring to the boil and simmer with a lid on for approx. 10 minutes. Puree and season with curcuma and curry powder.

Step 2

Cook the kebabs on the barbecue or in a tray on the barbecue for approx. 5-10 minutes. Serve with the dip and optionally with fresh baguette.