KIKKOMAN

Juicy beef with sweet Soy Sauce

Nutritional facts (per portion):
542 kJ / 129 kcal

Fat: **5.3 g** Protein: **1 g**
Carbohydrates: **3.5 g**

INGREDIENTS

4 portion(s)

300 g	beef fillet (or rump)
1 tbsp	vegetable oil
2	cloves garlic
3.5 piece	chives
	Kikkoman Sauce for Rice - sweet

PREPARATION

Step 1

Chop the beef into cubes of 4-5 cm. Preheat oil in frying pan and fry briefly on each side until medium done. Wrap with aluminium foil and leave to rest. Slice the garlic thinly and fry in hot oil until crispy. Chop chives very finely. Slice the beef, arrange the slices on a plate and serve with Kikkoman Sauce for Rice - Sweet/Sauce Soja Sucrée sprinkled on top. Garnish with garlic crisps and chives.