KIKKOMAN

Soy Chilli Marinade

Total time **40 mins** **5 mins** preparation time **30 mins** marinating time **5 mins** cooking time

Nutritional facts (per portion):
486 kJ / 116 kcal

Fat: **11.1 g**

INGREDIENTS

4 portion(s)

4 tbsp	Kikkoman Naturally Brewed Soy Sauce
4 tbsp	olive oil
3 tbsp	Worcestershire sauce
1 tsp	red chilli paste
1	clove garlic, peeled and crushed

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.