KIKKOMAN

Spicy beef sandwich with crunchy pickles

Total time **40 mins** **15 mins** preparation time **10 mins** cooking time **15 mins** marinating time

Nutritional facts (per portion):
2,175 kJ / 520 kcal

Fat: **22 g** Protein: **33 g**
Carbohydrates: **45 g**

INGREDIENTS

2 portion(s)

240 g	beef steak
40 g	Kikkoman Spicy Chili Sauce for Kimchi
80 g	cucumber
80 g	carrot
20 ml	rice vinegar
1 tbsp	honey
80 g	cherry tomatoes
2	brioche-style rolls
20 g	mayonnaise
2 handful	rocket

PREPARATION

Step 1

240 g beef steak - **40 g** Kikkoman Spicy Chili Sauce for Kimchi
Marinate the beef in the Kikkoman Kimchi Chili Sauce for 15 minutes, then fry or grill for 3–4 minutes on each side. Cut the beef into thin slices.

Step 2

80 g fresh cucumber - **80 g** carrot - **20 ml** rice vinegar - **1 tbsp** honey - **80 g** cherry tomatoes
Cut the cucumber and peeled carrot into thin slices and slice the cherry tomatoes. Then mix with the vinegar and honey and leave to marinate for at least 15 minutes.

Step 3

2 brioche-style rolls - **20 g** mayonnaise - **2 handful** rocket
Cut the rolls in half and lightly grill. Spread the mayonnaise on the bottom halves, then layer with the beef slices, rocket, tomatoes and the pickled cucumber and carrot. Close the sandwiches and serve warm or cold.