



## TERIYAKI STEAK SKEWERS

This Japanese-style marinade brings out the natural sweetness of the cubed steak. The steak not only has great flavour, but a melt-in-the-mouth texture too.

SERVES 4

### Ingredients

- \* 4 sirloin steaks, diced into 2.5-cm/1-in. cubes
- \* Sliced red chilli/ spring onion/scallion and coriander/cilantro, to garnish

### Marinade ingredients

- \* 60 ml/4 Tbsp soy sauce (or tamari)
- \* 2 Tbsp runny honey
- \* 1 tsp unrefined sugar
- \* ½ tsp brown rice vinegar
- \* ½ tsp onion granules
- \* 1 ½ tsp freshly grated ginger
- \* 1 ½ tsp freshly grated garlic

### Method

1. Make up the marinade by combining all ingredients in a jar and shaking vigorously.
2. Bring the steaks out of the fridge 30 minutes before cooking.
3. Place in a bowl, cover with the marinade and leave to marinate at room temperature for the full 30 minutes.
4. Preheat the air fryer to 180°C/350°F.
5. Thread the marinated steak pieces onto metal skewers and place these into the preheated air fryer. Air fry for 3–5 minutes, depending on how rare you like your steak.
6. Serve immediately, scattered with sliced chilli/ spring onion/scallion and coriander/ cilantro.