FROM OUR KITCHEN

Hokkaido-style beef with charred vegetables



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	4

01 Ingredients

- [ ] 600 g beef rump steak, fat trimmed
- [ ] 1.2 cup (125ml) dark soy sauce
- [ ] 1.4 cup (60ml) rice wine vinegar
- [ ] 3 cm piece ginger, peeled, finely grated
- [ ] 1 small small pear, peeled, cored, finely grated
- [ ] 125 g fresh baby corn, halved
- [ ] 1 large green capsicum, thinly sliced
- [ ] 1 large red onion, cut into thin wedges
- [ ] 450 g family-sized microwave brown rice

02 Step-by-step method

01 Combine soy, vinegar, ginger and pear in a medium bowl. Reserve half the marinade. Place beef in bowl with remaining marinade. Set aside for 5 minutes.

02 Meanwhile, preheat a large lightly oiled char-grill pan or barbecue over medium-high heat. Cook corn, capsicum and onion for 4-5 minutes, turning occasionally, until tender. Set aside covered with foil to keep warm.

03 Reheat char-grill pan or barbecue over medium-high heat, lightly oil and cook beef for 2-3 minutes per side. Set aside on a plate loosely covered with foil for 5 minutes.

04 Prepare rice according to packet instructions.

05 Thinly slice beef. Serve beef with char-grilled vegetables, rice, reserved marinade and Asian greens. Sprinkle with green onions, to serve.