

HONEY BEEF KEBAB WITH LONG BEAN

INGREDIENTS

40ml **Exotic Thai Steak Sauce**

40ml natural honey

250g rib-eye steak, squared

120g long beans, blanched

30g mint tomato, halved

15g cilantro leaves

15g lemon, sliced

Black pepper as required

INSTRUCTIONS

In a large bowl, mix $\frac{3}{4}$ portion of **Exotic Thai Steak Sauce** and honey, add squared steak and toss to coat, set aside.

Heat char-grill at high heat and thread the beef onto skewer, grill for 1 minute on each side.

Place long bean, tomato, cilantro on a plate. Mix them and drizzle with remaining sauce.

Drop in beef skewer, sprinkle with black pepper and garnish with lemon to serve.

Makes 2 Servings

