

## GUASTELLO'S VILLAGE MARKET

# Asian Steak Kebabs with Fresh Broccoli Slaw

---

Serves 4

### Ingredients

#### For the steak:

¼ cup low-sodium soy sauce  
2 tbl. rice vinegar  
1 tbl. each chili garlic sauce and sesame oil  
1 tbl. brown sugar  
1 top sirloin, trimmed, cut into 1 ½ inch cubes (1 ½ lbs.)

#### For the slaw:

1 bag broccoli slaw mix (10 oz.)  
3 scallions, sliced on the bias  
¼ cup rice vinegar  
2 tbl. sesame oil  
1 tbl. minced fresh ginger  
1 tbl. brown sugar  
1 tbl. chili garlic sauce  
Toasted sesame seeds

Preheat the grill to medium-high. Brush grill grate with oil

For the steak, whisk together soy sauce, 2 tbl. vinegar, 1 tbl. chili garlic sauce, 1 tbl. oil, and 1 tbl. brown sugar in a large bowl. Add sirloin and toss to coat; set aside to marinate while making the slaw.

For the slaw, combine slaw mix and scallions in a bowl. Whisk together ¼ cup vinegar, 2 tbl. oil, ginger, 1 tbl. brown sugar, and 1 tbl. chili garlic sauce in a small bowl. Toss vinegar mixture with slaw mixture; set aside.

Remove sirloin from marinade and divide between 4 metal skewers. Grill kebabs, covered, until charred, 2 minutes per side. Remove kebabs from grill to a plate, tent with foil, and let rest 3 – 4 minutes.

Serve skewers with slaw and garnish with sesame seeds.

*Credit: Cuisine Tonight*