

YB

yagaburne beef



Sesame kebabs with mango & lime dip

Serves: 8

Preparation time: 45 minutes

Cooking time: 8 minutes

Ingredients

2	large rump steaks
3 tbsp	sesame oil
2 tbsp	sesame seeds
2 tsp	crushed garlic
1/2 cup	mango and lime chutney
1/3 cup	orange juice
1 tbsp	fish sauce

Method

1. Slice steak into strips. Marinate in sesame oil, sesame seeds, crushed garlic for 30 minutes.
2. Thread onto skewers.
3. Mix chutney with orange juice and fish sauce, if desired.
4. BBQ kebabs for 6-8 minutes, turning occasionally.

Tip

If using wooden skewers, soak in water for 30 minutes first so they don't burn.

Serving suggestion

Serve with mango and lime dip.