

# Grilled Strip Steak Skewers with Pear Slaw

- Prep Time: 15 minutes (plus 30 minutes to marinate)
- Cook Time: 10 minutes
- Total Time: 25 minutes (plus 30 minutes to marinate)
- Servings: 6

## Ingredients:

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- 3 tablespoons Burman's Reduced Sodium Soy Sauce
  - 3 tablespoons Tuscan Garden White Vinegar, divided
  - 1½ teaspoons minced ginger, divided
  - 1½ teaspoons minced garlic, divided
  - 2 12-ounce Black Angus Strip Steaks, ¼-inch sliced across the grain
  - 3 tablespoons lime juice
  - 2 tablespoons Carlini Canola Oil
  - 1 teaspoon Simply Nature Organic Light Agave Nectar
  - ½ teaspoon Stonemill Crushed Red Pepper
  - 1 cup shredded cabbage
  - ¼ cup shredded carrot
  - ½ cup thinly sliced radish
  - ¼ cup cilantro leaves
  - ¼ cup chopped basil
  - ¼ cup bias sliced green onion
  - ¼ cup thinly sliced red onion
  - 1 cup julienne cut pears, peeled
  - Ground Stonemill Sea Salt, to taste
  - Stonemill Ground Black Pepper, to taste
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## Directions:

1. In a baking pan, soak 20 10-inch wood skewers in water. Reserve.
2. In a small bowl, whisk together the soy sauce, 2 tablespoons vinegar, 1 teaspoon ginger and 1 teaspoon garlic.
3. Trim the fat from the strip steak, then cut the steak across the grain into about 20 ¼-inch slices. In a resealable bag, combine the marinade and steak. Marinate for 30 minutes to overnight.
4. Remove skewers from the water. Skewer the strip steak.
5. Heat a grill pan over medium-high heat. Cook the steak skewers for 2 minutes on each side. Remove and allow to cool. Reserve.
6. In a large bowl, whisk together remaining 1 tablespoon vinegar, ½ teaspoon ginger, ½ teaspoon garlic, lime juice, oil, agave nectar and crushed red pepper. Add the cabbage, carrot, radish, cilantro, basil, green onion, red onion and pear. Toss until coated. Season to taste with salt and pepper.
7. Serve the skewers on the slaw.



Recipe Courtesy of:  
ALDI Test Kitchen