

# Teriyaki Ginger Steak

**Serves 4**

## Teriyaki Ginger Sauce Ingredients

½ cup Kikkoman® low sodium Teriyaki sauce

¼ cup dry red wine

1 teaspoon Kikkoman® rice vinegar

2 tablespoons Gourmet Garden® Squeeze Ginger

1 tablespoon Gourmet Garden® Squeeze Garlic

1 tablespoon light brown sugar

## Steak

1.5 pounds flank or skirt steak

Salt and pepper to taste

1 tablespoon olive oil

## Directions

To make the teriyaki ginger sauce, combine all ingredients into a bowl and mix well. Pour the sauce into a sauce pan and place over medium high heat. Simmer to reduce by half; about 3 minutes. Set aside.

Wipe out the skillet and heat over medium high heat for one minute. Season the steak with salt and pepper. Add the oil and steak to the hot skillet and sear for 2 minutes per side. Reduce the heat to medium and continue to cook until just done. Remove the steak to a cutting board and cut into strips. Return the steak to the skillet and pour in sauce. Simmer for one minute; turning once to coat all sides. Serve immediately over rice or cooked noodles.