



Purely West Australian

TRY THIS RECIPE

CITRUS & SOY
**MARINATED
STEAK WITH
GINGER AND PISTACHIOS**



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INGREDIENTS

- 1 tbsp soy sauce
- 2 tbsp crushed ginger
- 2 tbsp olive oil
- 1/4 cup pistachios, crushed
- 1/2 cup orange juice
- Salt & pepper, to taste
- 1 boneless ribeye steak

METHOD

- 1 Mix soy sauce, olive oil and orange juice in a plastic bag or bowl and add the ribeye steak. Leave to marinate overnight or for at least 2 hours.
- 2 When ready to cook, grill or pan-fry steak to medium-rare. Once cooked, remove from heat, cover with foil and let rest for 10 minutes.
- 3 While the meat is resting, make the sauce by adding ginger and pistachios to a small bowl. Stir well to combine.
- 4 Serve steak with sauce on the side.

