

Less than 30 minutes (plus marinating time)

Serves 2-4

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Ingredients:

Marinade:

- ½ cup (125ml) olive oil
 - ⅓ cup (80ml) soy sauce
 - 2 cloves garlic, grated
 - Handful fresh parsley or coriander, chopped
 - ½ tsp (3ml) milled black pepper
 - 3 Tbsp (45ml) sesame oil
 - 1 tsp (5ml) chilli flakes
 - 3 red chillies, deseeded and chopped
 - Juice (60ml) and grated peel of 1 lemon or 2 limes
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- 2 thick-cut rib-eye steaks on the bone
 - Salt and milled pepper
 - 4 spring onions, sliced
 - 1-2 radishes, sliced
 - Sliced chilli, to taste
 - 1 Tbsp (15ml) sesame seeds, toasted
 - Lime wedges, for serving + fresh coriander (optional)

Method

1. Mix all marinade ingredients together and marinate meat for 1-2 hours.
2. Remove steaks from fridge 30 minutes before cooking. Season well.
3. Place in a dish and pour over marinade.
4. Marinate for 30 minutes at room temperature, turning meat regularly to make sure it gets well-coated.

5. Prepare hot coals – you should be able to hold your palm over the grill for no longer than 4 seconds.
6. Braai steaks for 10-15 minutes (for medium-rare), turning every three minutes. (Rib-eye on the bone is a thick cut that requires a little more time on the grill. Adjust cooking time if using a thinner-cut steak.)
7. Place leftover marinade in a saucepot and bring to a simmer to reduce until thickened to your liking, about 3-5 minutes over medium-high heat. (This sauce gets saltier the more you reduce it, so be careful not to reduce too far.)
8. Drizzle sauce over steaks and garnish with spring onions, radishes, chilli, sesame seeds and coriander.
9. Serve with lime wedges on the side.

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