

Teriyaki Roll-ups

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Ingredients

1 Tbls. finely chopped onion
1 clove garlic – minced
1 tsp. Worcestershire sauce
1/4 cup soy sauce
1/4 tsp. ground ginger
1 Tbls. granulated sugar
1/4 tsp. salt
1/2 lb. round steak OR sirloin OR flank steak
6 oz. can halved water chestnuts

Directions

In a mixing bowl, combine onion, garlic, Worcestershire sauce, soy sauce, ginger, sugar, and salt.

Cut meat diagonally in very thin strips. Add to mixture and coat evenly.

Marinate for 30 minutes, stirring occasionally.

Drain strips on paper towels.

Wrap each meat strip around water chestnut half and secure with a toothpick.

Arrange on a oven-proof glass plate.

Microwave on high for 3-4 minutes OR bake in 350 degree oven until meat is no longer pink.

Let rest for 3 minutes; serve hot.