

Juicy Orange Beef

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

2 beef steaks

- 1 large orange
- 2 tbsp honey
- 2 tbsp soy sauce

Instructions

- 1) Cut the orange in half and squeeze one half into a bowl with the soy sauce and honey.
- 2) Sit the steaks in the mixture and leave to marinade for at least 15 minutes.
- 3) Cut the other half of the orange into wedges.
- 4) Fry the steaks over a low heat to make sure the sauce doesn't burn.
- 5) When they're almost done, add the orange wedges for a minute.
- 6) Serve with steamed rice and green beans.