



Korean-Style Steak Skewers With Spicy Cucumber and Carrot Salad

Ingredients

- 1 medium carrot, coarsely grated
- 1 English cucumber
- 1 clove garlic, minced
- 1-inch piece ginger root, minced
- ½ small bunch scallions
- 1 red bell pepper, diced
- ¾ pound New York strip steak
- 1 pinch cayenne pepper
- 1 teaspoon chili-garlic sauce
- ½ teaspoon chili powder
- 2 teaspoons fish sauce
- 2 ½ teaspoons honey
- 3 tablespoons plus 1 teaspoon rice vinegar
- 1 teaspoon sesame seeds
- 2 tablespoons plus 2 teaspoons soy sauce
- 3 teaspoons toasted sesame oil

Directions

1. If using wooden skewers, place 4-6 skewers in a shallow dish of water to soak until you are ready to use them.
2. Trim green onions; mince half and place in a medium-sized bowl. Slice the other half crosswise into ¼-inch pieces, place in another bowl, and set aside.
3. Add ginger and garlic to the bowl with the minced green onions, along with 3 tablespoons rice vinegar, 2 tablespoons soy sauce, 2 teaspoons honey, fish sauce, 1 teaspoon toasted sesame oil, and chili-garlic sauce. Whisk to combine the marinade.
4. Pat steak dry with paper towels and cut into 1-inch cubes; add to the bowl with the marinade, turn to coat, and set aside.
5. Add 2 teaspoons soy sauce, 2 teaspoons toasted sesame oil, 1 teaspoon rice vinegar, sesame seeds, ½ teaspoon honey, chili powder, and cayenne to the bowl with the sliced green onion; whisk to combine the dressing.
6. Using a clean cutting board, trim and halve cucumber lengthwise, then slice crosswise into thin half-moons; add to the bowl with the dressing.
7. Add red bell pepper and carrot to the bowl with the cucumber. Stir to combine the salad. Set aside.
8. Preheat a grill pan, outdoor grill, or regular skillet over medium-high heat.
9. While the grill pan heats up, thread steak onto skewers and place on a plate, reserving marinade for later use. (If you don't have skewers, you can cook the steak directly on the grill pan.)
10. Once the grill pan is hot, coat with oil; add the skewers and cook, turning occasionally, until the steak is cooked through, 8-10 minutes. Remove to a clean plate.
11. Meanwhile, pour reserved marinade into a small saucepan. Bring to a simmer over medium-high heat, then reduce heat to low, and simmer until sauce is slightly thickened, 3-4 minutes; remove from heat.
12. To serve, divide skewers and salad between plates; drizzle skewers with sauce and enjoy!