

## Maple Teriyaki Glazed Pork Steak

Sauce	Cook Time	Category
Kikkoman Teriyaki Marinade Honey & Soy	30 mins	Main



### Ingredients

For 2 portion(s)

- (A) KIKKOMAN Teriyaki Marinade with Honey & Soy 2 tablespoons
- (A) Maple syrup 1 tablespoon
- Water 1/4 cup
- Pork Steak (sliced) 250 g
- Cornstarch 1 teaspoon
- Water 1 teaspoon
- Spring Onions (chopped) 1/2 tablespoon

### Method

1. Mix (A) and set aside the half of the mixture and mix the remaining half with water.
2. Marinate the pork with the prepared teriyaki and the water mixture for 3 hours.
3. After marinating, grill the pork and brush with the marinade.
4. In a small saucepan, mix the reserved teriyaki and maple syrup mixture with the cornstarch. Simmer until thick.
5. Place and garnish with the green onions.