

SIRLOIN STEAK IN MISO MARINADE

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-wasabi-steak-recipe>

Ingredients:

- 4 sirloin steaks each about 1 inch thick
- 12 ounces miso paste awase, or any miso paste you like
- 1/2 cup sake
- 1 cup mirin
- 1/3 cup superfine sugar
- wasabi

Nutrition:

1. Calories: 830 calories
2. Carbohydrate: 47 grams
3. Cholesterol: 145 milligrams
4. Fat: 19 grams
5. Fiber: 8 grams
6. Protein: 88 grams
7. SaturatedFat: 8 grams
8. Sodium: 3370 milligrams
9. Sugar: 15 grams

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