

Sweet and Sticky Steak and Cucumber Bites

These are a bite made in heaven! The heat of the sweet and spicy steak is perfectly matched with the refreshing cucumber, making it easy to have another, and then another...

Prep time: 10 minutes

Cook time: 10 minutes

Yields: 10-12

Steak:

1/2 pound rib eye steak, cut into thin slices 2-inches long

Sea salt and black pepper, to taste

1 TBSP coconut oil

1 TBSP coconut aminos

1 TBSP orange juice

1/2 tsp chili flakes (crushed red pepper)

1 cucumber, peeled and cut into 10-12, thick slices

Garnish:

1 tsp sesame seeds

1 green onion, chopped

1 red chili, diced (optional)

- 1) Season steak with salt and pepper. Heat oil in a large skillet over medium-high heat. When the pan is very hot, add the steak and sear until browned on each side. (Be sure to not overcrowd the pan as this will prevent the steak from browning.)
- 2) Add the coconut aminos, orange juice and chili flakes. Stir to combine. Sauté 1-2 minutes or until sauce has thickened and all steak pieces are coated.
- 3) Arrange cucumber slices on a platter. Top each cucumber with a piece of steak. Garnish with sesame seeds, green onion and red chilis.