

Curry-Spiced Wagyu Skewers



Chuck



332 kcal
(per serving)



15 min



Using thinly sliced Wagyu reduces the cooking time and makes the meat tender and lighter. Try making this for your next party.

Makes 2 servings

Wagyu chuck (sliced)	200 g
Lettuce for garnish	2 leaves
Curry powder	1/2 tablespoon
Worcestershire sauce	
	1 tablespoon
Salt	Pinch
Pepper	Pinch
Olive oil	1/2 tablespoon

1. In a bowl, mix together thinly sliced Wagyu chuck, curry powder, Worcestershire sauce, salt, and pepper thoroughly to combine.
2. Wrap the seasoned meat around skewers. Heat olive oil in a frying pan and saute meat skewers over medium heat for about 4 minutes, turning skewers to cook evenly. Transfer to a plate and garnish with lettuce if desired.