
GRILLED
Beef Kabobs
CERTIFIED
HEREFORD
BEEF

Grilled Beef Kabobs

Total Recipe Time: 30 minutes
Total servings: 4
Protein per serving: 27g

Ingredients

- 3 Certified Hereford Beef strip steaks, cut into 1-in. cubes
- 6 small red potatoes, cut in half
- 2 zuchinnis, cut into chunks
- 2 bell peppers, cut into chunks
- 1 small onion, cut into chunks
- 1 package grape tomatoes
- 1 tbsp. minced garlic
- 1/2 tsp. ground red pepper
- 2 tbsp. butter, melted

Instructions

1. Place potatoes in a microwave-safe dish. Cover and microwave on high for 2-3 minutes or until just tender, stirring once. Cool slightly.
2. Combine garlic and red pepper in a small bowl. Coat steaks and vegetables in seasoning mixture.
3. Alternately thread beef and vegetables onto six 8-inch metal skewers.
4. Place kabobs on grill over medium, ash-covered coals; brush kabobs with butter. Grill kabobs, covered, 10-14 minutes depending on desired doneness, turning occasionally. Remove from heat and enjoy.