

Steak Kebabs with Chimichurri



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Recipe by: Laura Vitale

Serves 8

Prep Time: 20 minutes

Cook Time: 10 minutes

Ingredients

For the Steak:

- __ 2 lb of Sirloin, cut into about 1-1/2 inch pieces
- __ 1-1/2 Tbsp of Worcestershire Sauce
- __ 1 Tbsp of Distilled White Vinegar
- __ 2 Tbsp of Olive Oil
- __ 3 Cloves of Garlic, minced
- __ 1-1/2 Tbsp of Steak Seasoning (if the steak seasoning you're using doesn't have salt included, add salt to taste)
- __

For the Chimichurri:

- __ 1 cup of Fresh Parsley
- __ 2 Tbsp of Fresh Oregano
- __ 1/4 of a Yellow Onion
- __ 2 Cloves of Garlic
- __ 1/3 cup of Red Wine Vinegar
- __ 1/3 cup of Olive Oil
- __ Salt, to taste

1) In a medium size bowl, toss the beef with all the ingredients for the marinade, cover and pop in the fridge for several hours.

2) While the beef marinades, make the chimichurri. In a small food processor (or you can do this by hand) add the herbs, garlic and onion and pulse until very finely chopped, remove to a bowl, add the vinegar, oil and salt, toss to combine then set aside for a while until you're ready to serve.



3) Skewer the beef on either metal skewers or bamboo skewers (if using bamboo, soak them for a few hours first to avoid burning) along with any veggies you might like (I love red onion and cubanelle peppers here but feel free to use whatever veggies you prefer) place them all on a platter and set aside while you preheat your grill to high.

4) Grill the skewers on high heat (cover the grill to trap the heat so the meat cooks evenly) until desired temperature (I do about 3 and a half minutes on each side on 500 degrees) allow them to rest on a platter for about 5 to 10 minutes before serving.

5) When ready to serve, drizzle some of the chimichurri on top and dig in!