



TENDER BEEF KEBABS

INGREDIENTS

- 1 pkg. Firsthand Foods Beef Kebab pieces
- 1 large Red pepper, cut in 1 ½” pieces
- 1 large Green pepper, cut in 1 ½” pieces
- 1 small Red onion, quartered
- 1/2 cup Olive oil
- 1/3 cup Fresh lemon juice
- 2 tbs. Chopped fresh rosemary
- 4 large Garlic cloves, minced
- Salt and pepper
- Optional: Cherry tomatoes, mushrooms

DIRECTIONS

- 1.** Place the olive oil, lemon juice, rosemary, garlic, salt, and pepper in a bowl. Whisk to combine and add the kebab meat.
- 2.** Cover and refrigerate for at least 4 hours and up to 24 hours.
- 3.** Assemble the kebabs alternating the meat with the vegetables, ensuring that each piece of beef is next to a piece of onion.
- 4.** Brush the kebabs with the remaining marinade. Sprinkle with additional salt.
- 5.** Grill kebabs over medium heat for about 8 minutes per side, or until the vegetables begin to soften and char on the edges.