

Winn Dixie

Winn-Dixie Supermarkets

Beef Kabobs with Parmesan Orzo



Ingredient List

- 1 pound boneless beef top sirloin steak, cut 1 inch thick
- 2 red or yellow bell peppers, cut into 1-inch pieces
- 1 tablespoon chopped fresh basil or 1 teaspoon dried basil
- 1 tablespoon prepared Italian dressing
- 2 large cloves garlic, minced

Parmesan Orzo:

- 1 cup uncooked orzo pasta, cooked
- 2-3 tablespoons chopped fresh basil or parsley
- 2 tablespoons shredded Parmesan cheese
- 2 teaspoons olive oil

Directions

1. Soak eight 8-inch bamboo skewers in water 10 minutes.
2. Cut beef steak into 1 1/4-inch pieces. Toss beef and bell peppers with 1 tablespoon basil, dressing and garlic in large bowl. Alternately thread beef and peppers onto skewers. Toss orzo ingredients in medium bowl; keep warm.
3. Place kabobs on grid over medium, ash-covered coals. Grill, uncovered, about 8 to 10 minutes for medium rare to medium doneness, turning occasionally. Serve with orzo.

Servings: 4

Time: 30 minutes