



Steak & Veggie Kabobs

Prep: 30 minutes

Grill: 10 minutes • Serves: 8

- 8 (12-inch) wooden skewers
- 1 pound new potatoes (about 16 potatoes), cut in half, larger potatoes quartered
- 1½ pounds boneless beef sirloin or New York strip steaks, trimmed, cut into 1-inch pieces
- 1 tablespoon favorite steak seasoning
- 1 (8-ounce) package white mushrooms, cut in half, larger mushrooms cut into quarters
- 1 bell pepper, cut into 1-inch pieces
- 1 medium zucchini, sliced ¼-inch thick
- 1 tablespoon olive oil

1. Soak skewers in water 20 minutes. Prepare outdoor grill for direct grilling over medium heat.

2. In medium saucepot, add potatoes and cold water to cover by 2 inches; heat to boiling over high heat. Boil potatoes 5 minutes; drain and cool 5 minutes.

3. In medium bowl, toss steak and 2 teaspoons steak seasoning. In second medium bowl, toss mushrooms, bell pepper, zucchini, potatoes, oil and remaining 1 teaspoon steak seasoning.

4. Alternately thread beef and vegetables onto skewers. Place kabobs on hot grill rack; cover and cook 10 minutes or until internal temperature of steak reaches 135°, turning kabobs occasionally. Internal temperature will rise to 145° upon standing for medium-rare.

5. Transfer kabobs to serving plate; loosely cover with aluminum foil and let stand 5 minutes before serving.

Approximate nutritional values per serving:

*466 Calories, 23g Fat (8g Saturated), 125mg Cholesterol,
664mg Sodium, 24g Carbohydrates, 3g Fiber, 41g Protein*