Garlic Steak and Veggie Kabobs

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Beef

This is a delicious recipe for the grill. Marinating the meat for at least half an hour before grilling adds a great deal of flavor to the steak and is highly recommended. Many additional kinds of vegetables can be cooked with the kabobs, including mushrooms, tomatoes, or zucchini, to name a few.

Ingredients:

1 lb. beef, cubed

Salt and pepper

1/2 cup extra virgin olive oil

5 cloves garlic, minced

1 tsp dried oregano

1 tsp dried thyme

1/2 large white onion, chopped

1 red bell pepper, chopped

1 yellow pepper, chopped

Directions:

1. If using wooden skewers, soak in water for 30 minutes. Stir the olive oil, garlic, oregano, and thyme together in a shallow bowl. Sprinkle beef with salt and pepper and place into the marinade. Let marinate 30-60 minutes.

2. Preheat the grill to medium-high heat. Place the marinated steak, onion, and peppers alternately onto the skewers. Drizzle with any remaining marinade. Grill kabobs for approximately 4-5 minutes on each side, or until desired doneness.

