



# STEAK KABOBS WITH CORN, MUSHROOM, ONION & PEPPER

**PREP TIME:** 15 MINUTES

**COOK TIME:** 12-15 MINUTES

**SERVES:** 2

## INGREDIENTS:

12 -15 oz filet mignon or skirt steak, or sirloin

Cut into approx 9 equal cubes

Pint of mushrooms, cut in ½

1 pepper, cut into squares (choose from yellow, orange, red or green)

1 onion cut into wedges, petals

2 ears of corn, cut into 1-2" circles

Salt and pepper to taste

## DIRECTIONS

1. Season all ingredients with the marinade before placing on the kabob.
2. Start with piece of corn, then onions, peppers and beef.
3. Continue adding to fill skewer and end with another piece of corn.
4. Place 3-4 filled skewers on grill.
5. Turn and brush the kabobs continually with marinade as you grill.
6. Cook until beef is medium rare to medium and veggies & corn are charred.

