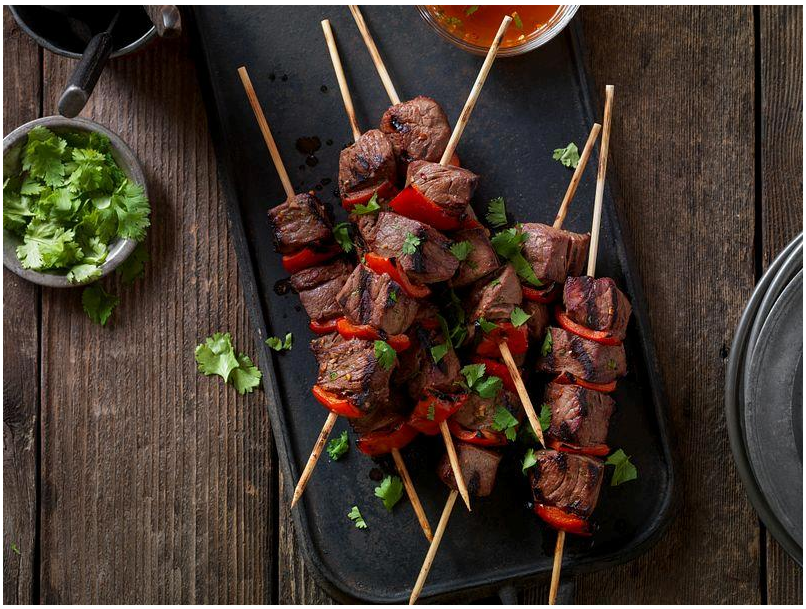
Spicy Portuguese Beef Kabobs

30 MIN	6 SERVINGS	210 CAL	26 G PROTEIN

Total Time: 30 min



Ingredients:

- [ ] 1-1/2 pounds beef Top Sirloin Steak, cut 1-1/4 inch thick
- [ ] 1 large red bell pepper, cut into 1-inch pieces

Seasoning:

- [ ] 2 tablespoons chopped fresh cilantro
- [ ] 2 tablespoons olive oil
- [ ] 2 teaspoons hot pepper sauce
- [ ] 1 teaspoon minced garlic
- [ ] 1/4 to 1/2 teaspoon crushed red pepper (optional)

Cooking:

1. Cut beef Top Sirloin Steak into 1-1/4-inch pieces. Combine seasoning ingredients in medium bowl. Add beef; toss. Alternately thread beef and bell pepper onto six 10-inch skewers.

2. Place kabobs on grid over medium, ash-covered coals. Grill, covered, 8 to 10 minutes (over medium heat on preheated gas grill, 9 to 11 minutes) for medium rare (145°F) to medium (160°F) doneness, turning once. Season with salt, as desired.

BEEF
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