



RECIPE | PEPPERS

# MINI PEPPERS STEAK KEBABS



pure  
flavor®



PURE-FLAVOR.COM

# MINI PEPPERS STEAK KEBABS

Recipe created by *Joy Monnerjahn*



**25 min**

**10 min**  
PREP.

**15 min**  
COOKING



**4**



**easy**

## INGREDIENTS

- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers, cut into cubes
- 3 lbs** of ribeye steak, cut into cubes
- ¼ cup** butter, melted
- 1 tbsp** rosemary, chopped
- 2 tsp** salt
- 2 tsp** pepper

## DIRECTIONS

- 1** Preheat the grill to 350°F.
- 2** In a small bowl, add rosemary, salt, pepper and melted butter.
- 3** Coat the pepper pieces with the butter mixture, then coat the steak with the butter mixture.
- 4** Assemble the skewers by adding each different colored pepper followed by a piece of steak and repeat.

- 5** Place skewers on your grill. Sear the skewers on each side then turn the heat down. Cook to the desired doneness.

Pro tip: If you are on a gas grill, you can turn it to low, or turn some burners off. If you are on a charcoal grill, you can move the coals to one side and make it an indirect heat, put your food on the side without the charcoal.