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Corn and Beef Kebabs

with Red Wine Vinaigrette



30-40min



2 Servings

This colorful meal boasts the best of the summer's bounty: charred sweet corn and crunchy red peppers. Hot off the grill, the beef kebabs get brushed with a bright cilantro and parsley dressing and are served atop warm corn kernels. Cook, relax, and enjoy!

What we send

- sirloin steak
- medium red onion
- 12" wooden skewers
- red bell pepper
- ears corn
- fresh parsley
- fresh cilantro
- red wine vinegar
- Dijon mustard ¹⁷

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 545kcal, Fat 25g, Carbs 31g, Proteins 42g



1. Soak skewers

Soak skewers in a shallow dish filled with water.



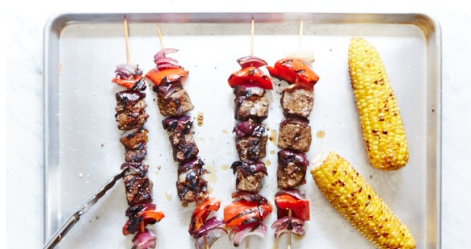
2. Prep ingredients

Cut steak into 1½-inch pieces. Cut sides away from pepper and discard stem and core. Cut pepper into 1½-inch pieces. Halve and peel onion and cut into 1½-inch pieces. Shuck corn.



3. Thread skewers

Combine steak, bell pepper, and onion in a large bowl and toss with 1 tablespoon oil; season with salt and pepper and toss to coat. Thread beef and vegetables on skewers alternating between the three. Season with salt and pepper.



4. Grill skewers

Preheat grill or grill pan to medium-high (or preheat broiler) and lightly oil grates. Brush corn with a little oil. Grill kebabs and corn, turning occasionally, until meat and vegetables are lightly charred, 8-10 minutes.



5. Make dressing

Pick parsley and cilantro from stems and finely chop leaves. Combine in a bowl and add vinegar, Dijon, and 2 tablespoons oil; whisk to combine and season to taste with salt and pepper.



6. Finish corn & serve

Cut corn kernels from cobs. Brush warm kebabs with dressing. Serve kebabs over corn and spoon any remaining vinaigrette over top. Enjoy!