Grilled Steak Kabobs
with Chimichurri

These Grilled Steak Kabobs take a flavorful twist with the addition of a zesty chimichurri sauce. The combination of tender steak and the vibrant herb sauce makes for a mouthwatering and unique dish perfect for summer grilling.

Ingredients
Serves about 6

For the Steak Marinade:
1.5 pounds sirloin steak, cut into about 1-1/2-to-2-inch cubes
1/4 cup soy sauce
1/4 cup olive oil
2 tablespoons red wine vinegar
3 cloves garlic, minced
1 teaspoon dried oregano
1/2 teaspoon cumin
1/2 teaspoon kosher salt
1/2 teaspoon fresh ground pepper

For the Kabobs:
Marinated steak
1 yellow bell pepper, cut into 1-inch pieces
2 medium zucchinis, sliced into 1/2" slices
1/2 red onion, cut into 1-inch pieces
1/2 pint Cherry tomatoes
Metal skewers or wooden skewers, soaked in water for 30 minutes before grilling

For the Chimichurri Sauce:
About 1 cup fresh parsley
About 1 cup fresh cilantro
3 cloves garlic
1 small shallot
1/2 jalapeño pepper
1/4 cup red wine vinegar
1/2 cup extra-virgin olive oil
1 teaspoon dried oregano
1/2 teaspoon red pepper flakes
1/2 teaspoon kosher salt
1/4 teaspoon black pepper

Directions

1. **Cut the steak into 1-1/2 to 2 inch cubes.** Trim and discard any excess fat.

2. **Prepare the Marinade.** In a bowl, whisk together the soy sauce, olive oil, red wine vinegar, minced garlic, dried oregano, cumin, salt, and black pepper. This will be the marinade for the steak.

3. **Marinate the steak.** Place the steak cubes in a resealable plastic bag or a shallow dish. Pour the marinade over the steak and seal the bag or cover the dish. Allow the steak to marinate in the refrigerator for at least 30 minutes, or up to 4 hours for maximum flavor.

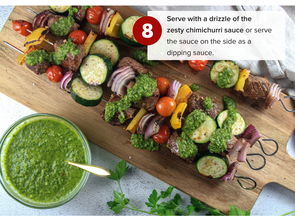
4. **Blend the chimichurri.** In a food processor or blender, combine the fresh parsley, fresh cilantro, garlic cloves, shallot, jalapeño, red wine vinegar, extra-virgin olive oil, dried oregano, red pepper flakes, salt, and black pepper. Pulse until well-combined.

5. **Preheat the grill and then assemble the kabobs.** Thread the marinated steak cubes onto the soaked wooden skewers, alternating with the bell pepper, zucchini, red onion, and cherry tomatoes. Brush the veggies with a little olive oil and sprinkle with salt and pepper.

6. **Grill the kabobs on direct heat** on a very clean and well-oiled grill for about 3-4 minutes per side for medium-rare steak, or adjust the cooking time to your preferred level of doneness.

TIP: We like to grill kabobs on a grill mat to ensure that nothing sticks to the grill while grilling!

7. **Once the steak and vegetables are grilled to your preference,** remove the kabobs from the grill and let them rest for a few minutes.



8. **Serve with a drizzle of the zesty chimichurri sauce** or serve the sauce on the side as a dipping sauce.

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