

# Beef Sirloin Kabobs With Roasted Red Pepper Dipping Sauce

Steak Kabobs are a hit with the family because they are tender, flavorful and are fast to grill. Try the red-pepper dipping sauce to delight your table.

## INGREDIENTS

- 1 beef Top Sirloin Steak Boneless, about 1-1/2 pounds, cut 1 inch thick
- 2 teaspoons coarse grind black pepper
- 3/4 teaspoon salt
- 3/4 teaspoon sweet paprika
- 2 teaspoons minced garlic
- 1 tablespoon olive oil
- 1 medium onion, finely chopped
- 1 tablespoon minced garlic
- 2 jars (7 ounces each) roasted red peppers, rinsed, drained, finely chopped
- 1/2 cup dry white wine
- 2 tablespoons tomato paste
- 3/4 teaspoon dried thyme leaves, crushed or 2 teaspoons minced fresh thyme
- 1 cup unsalted beef broth
- 2 teaspoons cornstarch

## COOKING

1. Heat oil in large skillet over medium heat until hot. Add onion and 3 teaspoons garlic; cook and stir 2 to 3 minutes or until onion is tender. Add red peppers, wine, tomato paste and thyme, stirring until tomato paste is blended. Combine broth and cornstarch in small bowl, mixing until smooth. Stir into pepper mixture; bring to a boil. Reduce heat to medium-low; simmer 10 to 12 minutes or until slightly thickened, stirring occasionally. Keep warm.

2. Meanwhile cut beef Top Sirloin Steak into 1-1/4 x 1-1/4 x 1-inch pieces. Combine pepper, salt, paprika and garlic in large bowl. Add beef; toss to coat. Thread beef pieces evenly onto six 12-inch metal skewers, leaving small space between pieces.

3. Place kabobs on grid over medium, ash-covered coals. Grill, covered, 5 to 7 minutes (over medium heat on preheated gas grill, 7 to 9 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Serve with Dipping Sauce.



35 Min



6  
Servings





42 Cal



27g  
Protein

## NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
6		7g	49mg		6g	27g	1	0

\*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com