

Grilled Marinated Steak Kabob's w/Stuffed Tomatoes and Roasted Vegetables

30 oz	sirloin steak	¾ cup	zucchini, sliced 1" thick
1½ tsp	Extra Virgin Olive Oil	¾ cup	yellow squash, sliced 1" thick
¼ tsp	black pepper, coarse ground, to taste	¾ cup	red bell pepper, sliced 1" thick
6 each	stuffed tomatoes (see recipe)	6 oz	Golden tomato Vinaigrette (see recipe)



Procedure

- 1 Cube steak into 1"x1" pieces. Skewer 5 oz. of beef on a metal skewer. Rub the grill with small amount of oil Grill skewers until medium rare.
- 2 Toss vegetables in 1 Tbsp. oil and spread out on sheet tray. Bake for 10 minutes at 350°F until softened.
- 3 Bake stuffed tomatoes for 7 minutes. Place stuffed tomato on plate, fan the vegetables, 1 of each color.
- 4 Lay skewered meat alongside vegetables and garnish with dressing.

Servings: 6

Nutrition Facts

Serving size: 1/6 of a recipe.

Amount Per Serving	
Calories	373
% Daily Value	
Total Fat 15g	23%
Sodium 239mg	10%
Total Carbohydrates 13g	4%
Fiber 3g	12%
Protein 46g	92%

Recipe Type

Beef