

Sizzling Sirloin Kabobs On A Bed Of Orzo

Versatile Top Sirloin Steak is cubed for kabobs made with colorful bell peppers. Big flavor comes from basil and Italian dressing.

INGREDIENTS

- 1 beef Top Sirloin Steak Boneless, cut 1 inch thick (1 pound)
- 2 green, red and/or yellow bell peppers, cut into 1 inch pieces
- 1 tablespoon chopped fresh basil leaves or 1 teaspoon dried basil
- 1 tablespoon prepared Italian dressing
- 2 teaspoons minced garlic
- Salt and pepper
- 1 cup uncooked orzo pasta, cooked according to package directions
- 2 to 3 tablespoons chopped fresh basil or parsley leaves
- 2 tablespoons shredded Parmesan cheese
- 2 teaspoons olive oil



45 Min



4
Servings



42 Cal



34g
Protein

COOKING

1. Soak eight 8-inch bamboo skewers in water 10 minutes; drain.
2. Cut beef Top Sirloin Steak into 1-1/4-inch pieces. Toss beef and bell peppers with 1 tablespoon basil, dressing and garlic in large bowl. Alternately thread beef and peppers onto skewers.
3. Toss Orzo ingredients in medium bowl; keep warm.
4. Place kabobs on grid over medium, ash-covered coals. Grill, covered, about 11 to 15 minutes (over medium heat on preheated gas grill, 13 to 16 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Season with salt and pepper, as desired. Serve with Orzo.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
4		10g	51mg		38g	34g	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