

Everyday Kosher Cooking

BEEF KABOB

Ingredients:

Stew Meat
Yellow Zucchini, Chunked
Green Zucchini, Chunked
Red Pepper, Cored and Chunked
Yellow Pepper, Cored and Chunked
Orange Pepper, Cored and Chunked
Shallots (or Small Onions), Cut to Fit the Kabob
Cherry Tomatoes
Olive Oil
BBQ Seasoning



Directions:

Add all ingredients to mixing bowl.

Drizzle with olive oil and lightly coat vegetables with BBQ seasoning.

Mix well.

Skewer the meat and all vegetables randomly.

Place in pan into broiler at 550 degrees.

After 12 minutes, flip them over.



Recipe By Chef Riki Fishbein