

BEEF KABOBS WITH PARMESAN ORZO – 30 minutes

- 1 lb boneless beef top sirloin steak, cut 1" thick**
- 2 red *or* yellow bell peppers, cut into 1" pieces**
- 1 Tbsp chopped fresh basil *or* 1 tsp dried basil**
- 1 Tbsp Italian dressing**
- 2 large cloves garlic, minced**

Parmesan Orzo:

- 1 cup uncooked orzo pasta, cooked**
- 2 to 3 Tbsp chopped fresh basil *or* parsley**
- 2 Tbsp shredded Parmesan cheese**
- 2 tsp olive oil**



1. Soak eight 8" bamboo skewers in water 10 minutes.
2. Cut beef steak into 1-1/4" pieces. Toss beef and bell peppers with 1 Tbsp basil, dressing and garlic. Thread beef and peppers alternately onto skewers.
3. Mix orzo ingredients in bowl; keep warm.
4. Place kabobs on grid over medium, ash-covered coals. Grill, uncovered, about 9 to 11 minutes for medium rare to medium doneness, turning occasionally. Serve with orzo.

4 servings

To Broil: Place kabobs on rack in broiler pan so surface of beef is 3" to 4" from heat. Broil about 9 to 12 minutes for medium rare to medium doneness, turning once.