



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Sirloin & Summer Vegetable Kebabs with Chimichurri –

**1 lb. beef sirloin tips (cut into 1 ½ inch pieces)
2 tbl. balsamic vinegar
1 tbl. soy sauce
¼ tsp. freshly ground black pepper
1 medium zucchini
1 medium summer squash
1 onion
1 red bell pepper
Chimichurri (recipe below)**

- 1. Marinate beef tips, balsamic vinegar, soy sauce, and black pepper in a shallow dish for 30 minutes.**
- 2. Slice zucchini and summer squash into ½ inch thick rounds. Cut onion into wedges and red bell pepper into 1 inch pieces.**
- 3. Heat grill to medium-high. Thread beef onto skewers, alternating with vegetables. Grill for 7 – 8 minutes per side.**

For Chimichurri:

Whisk together ½ cup chopped fresh flat-leaf parsley, ½ cup chopped fresh oregano, 2 minced garlic cloves, ¼ cup extra virgin olive oil, 2 tsp. balsamic vinegar, 2 tsp. fresh lemon juice, and ¾ tsp. coarse salt. Drizzle sauce over kebabs.

Credit: Martha Stewart Living