

Steak & Potato Kebabs

Servings: 4

RECIPE BOX

INGREDIENTS

1 LB RIBEYE STEAK
8 BABY BELLA MUSHROOMS
8 BABY YUKON GOLD POTATOES

MARINADE:

1/4 C. SOY SAUCE OR COCONUT
AMINOS
1/4 C. KETCHUP
1/4 C. OLIVE OIL
2 TBSP WHITE VINEGAR
2 TBSP BROWN SUGAR (CAN
REDUCE TO 1 TBSP IF CUTTING
SUGAR)
1/2 TSP GARLIC POWDER



DIRECTIONS

STEP 1: Cut the steak into 16 equal pieces. Place the steak and mushrooms in a gallon size storage bag.

STEP 2: In a medium sized bowl whisk together the marinade ingredients. Pour over ingredients in bag. Marinate at least 1/2 hour and up to 2 hours.

STEP 3: Clean the potatoes. Place the potatoes in a large saucepan and add enough water to cover by 1 inch. Bring the water to a boil and cook potatoes until just barely fork-tender, about 5-7 minutes. Drain and set aside.

STEP 4: Add a piece of steak, a potato, another piece of steak, and a mushroom to a skewer. Then add another piece of steak, a potato, another piece of steak, and a mushroom again. Repeat with remaining 3 skewers and ingredients.

STEP 5: Heat a grill to medium-high and lightly oil the grate. Add the kebabs and grill about 5-6 minutes on both sides, flipping every 3 minutes.

GF This recipe is gluten free as written.

V Skip the steak and use double the amount of mushrooms.

Nutrition per Serving: Calories 420, Fat 29g, Carbs 21g, Fiber 2g, Sugars 7g, Protein 17g