



BALSAMIC STEAK SKEWERS

Serves: 4 | Prep Time: 10 minutes | Total Time: 40 minutes

INGREDIENTS
1/2 cup balsamic vinegar
2 tbsp honey
1 1/2 tbsp whole-grain mustard
3 cloves garlic, minced
Salt and freshly ground black pepper
3/4 lb. sirloin steak, cut into 2.5cm pieces
1 small red onion, cut into 2.5cm pieces
3 cups grape tomatoes
1 tbsp extra-virgin olive oil
2 tsp freshly chopped rosemary
Wooden skewers

TURN OVER FOR METHOD





METHOD

1. Place wooden skewers in water to soak.
2. In a large bowl, whisk together balsamic vinegar, honey, mustard, and garlic and season with salt and pepper.
3. Add Maleny Black Angus Beef sirloin steak and toss to coat. Cover with cling wrap and transfer to the fridge to marinate for at least 20 minutes and up to one hour.
4. In another large bowl, toss onion and tomatoes in olive oil. Stir in rosemary and season with salt and pepper.
5. Skewer steak and vegetables.
6. Preheat grill to medium heat and grill, turning occasionally, until steak is charred and barely pink on the inside, 8 minutes for medium. Serve immediately.

NOTE:

Feel free to use whatever vegetables with the steak you like! Zucchini, mushrooms, or capsicum are all great options.

