



### Ingredients:

- 1 pound boneless beef top sirloin steak, cut 1 inch thick
- 1 teaspoon coarse grind black pepper
- 1 large lime, cut into 8 wedges
- 1 small red onion, cut into 8 thin wedges
- 1 container grape or cherry tomatoes (about 10 ounces)

### Mojo Sauce:

- 1/4 cup fresh orange juice
- 1/2 cup fresh lime juice
- 3 tablespoons finely chopped fresh oregano
- 3 tablespoons olive oil
- 2 tablespoons finely chopped fresh parsley
- 1 teaspoon ground cumin
- 1 teaspoon minced garlic
- 3/4 teaspoon salt

## Mojo Beef Kabobs

Makes: 4 servings.

Prep Time: 15 minutes - 2 hours

Grilling Time: 30 minutes



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### Directions:

1. Preheat grill to medium.
1. Whisk Mojo Sauce ingredients in small bowl. Set aside.
2. Cut beef steak into 1-1/4 inch pieces; season with pepper.
3. Alternately thread beef with lime and onion wedges evenly onto four 12-inch metal skewers. Thread tomatoes evenly onto four 12-inch metal skewers.
4. Place kabobs on grid and grill tomato kabobs, uncovered, about 2 to 4 minutes or until slightly softened, turning occasionally.
5. Grill beef kabobs, uncovered, about 8 to 10 minutes for medium-rare to medium doneness, turning occasionally.
6. Serve kabobs drizzled with sauce.

*Recipe and photo courtesy of The Beef Checkoff.*

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