

# RECIPE

## STEAK, BELL PEPPER AND POTATO SKEWERS

Prep time: 20 min

Cook time: 10 min

Total time: 30 min

Serves 4-6

## INGREDIENTS

1 lb mini potatoes	1 tb chopped fresh thyme
2 red bell peppers, cut into 1 1/2-inch pieces	1 tb chopped fresh rosemary leaves
1 red onion, cut into 1 1/2-inch pieces	2 cloves garlic, minced
2 (1 1/4-inch) New York strip steaks (2 lbs), cut into 1-inch chunks	1 tb steak seasoning
2 1/2 tbs olive oil	Salt and black pepper, to taste

## DIRECTIONS

1. In a large pot of boiling water, cook the potatoes until just tender (3-5 min); drain well.
2. In a small bowl, whisk together the oil, fresh herbs, garlic and season with salt and pepper.
3. Season the steak with the steak seasoning.
4. Thread the potatoes, steak, onion and bell peppers onto skewers; brush with the olive oil mixture.
5. Preheat the grill to medium high heat.
6. Add the skewers to the grill and cook, turning occasionally, until the steak is cooked to desired doneness.
7. Serve immediately.

*Bon Appetit!*



Pair With

**2015  
Reserve Cabernet  
Sauvignon**

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