

# STEAK & VEGGIE SMOKY BBQ SKEWERS



**TOTAL TIME:** 25-30 minutes

**TOTAL INGREDIENTS:** 6

**SERVES:** 4 people

**SPICE LEVEL:** Mild

A Mexican BBQ wouldn't be complete without these smoky Steak & Veggie Skewers that couldn't be easier to make!



4 tbsps of Old El Paso™ Smoky BBQ Fajita Seasoning Mix



450g steak sirloin (2 steaks) cut into 2cm chunks.



100g chestnut or mini portobello mushrooms



2 coloured peppers, deseeded and cut into 2cm chunks



1 courgette, trimmed and cut into 2cm rounds



2 tbsp olive oil

## 1 CUT THE STEAKS

Preheat the oven to medium/high. Trim any thick fatty bits off the steak then cut into 4cm chunks.

## 2 SEASON THE STEAKS & VEG

Add to a large tray or bowl with the veggies, drizzle with olive oil and the Old El Paso™ Smoky BBQ Fajita Seasoning. Mix to coat really well.

## 3 ASSEMBLE THE SKEWERS

Get 4 metal skewers and alternate with all the various veggies and meat until you have used up all the bits.

## 4 GRILL ON THE BBQ

Cook on the BBQ for 15 minutes turning every 5 minutes to make sure the steak and veggies get all lovely and charred and cooked.