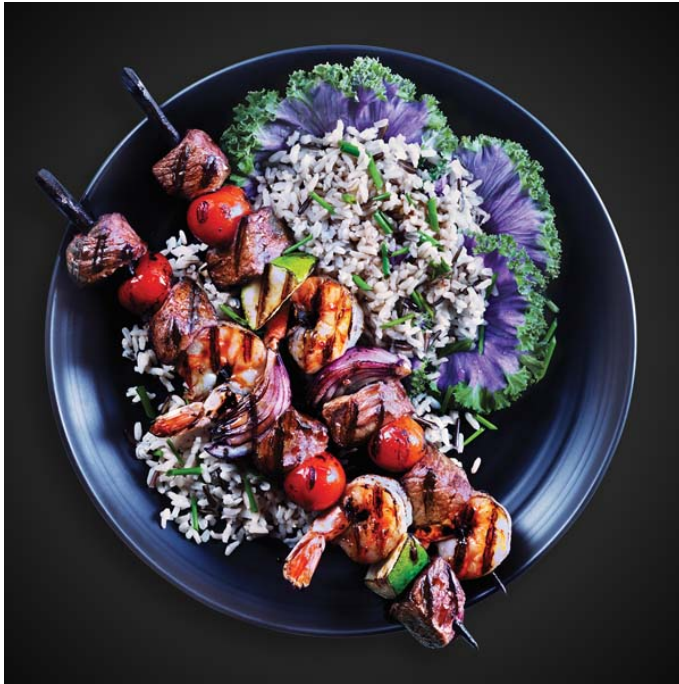


Honey Garlic Surf n Turf Kebabs



PREP TIME : 10 MIN

COOK TIME : 12 MIN

SERVES : 4

Ingredients :

- ***1 lb (500 g) grilling steak (rib eye, sirloin) cut into 32 large chunks***
- ***1 jar (341 mL) VH® Honey Garlic Sauce***
- ***1 lb (500 g) jumbo shrimp (about 16), peeled and deveined***
- ***1 zucchini, cut into chunks***
- ***1 cup (250 mL) cherry or grape tomatoes***
- ***1 large red onion, cut into wedges***
- ***PAM® Grilling Spray***

Directions :

- 1. Place steak chunks in large shallow dish. Pour all but 1/3 cup (75 mL) of VH® Honey Garlic Sauce over steak, turning so that meat is well coated. Cover and marinate in refrigerator for at least one hour or for up to 4 hours. Remove from the fridge and let stand at room temperature for 30 minutes.***
- 2. Remove meat from marinade; discard marinade. Thread steak, shrimp, zucchini, cherry tomatoes and onions onto 8 metal skewers.***
- 3. Spray grill with PAM® Grilling; heat to medium-high heat. Grill skewers, basting occasionally with remaining VH® Honey Garlic Sauce turning once, until meat is medium-rare and shrimp are opaque, about 12 minutes. Make sure to keep grill covered when not basting.***



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TIPS:

For the perfect al fresco side salad, combine a mixture of cooked brown and wild rice. Garnish with chopped fresh chives and present on either exotic greens or multi coloured kale.