



PREP TIME : 10 MIN

COOK TIME : 5 MIN

SERVES : 4

Ingredients :

- **1 lb (500 g) beef sirloin steak, cut into 3/4-inch (2 cm) cubes**
- **¼ tsp (1 mL) each salt and pepper**
- **1 jar (341 mL) VH® Honey Garlic Cooking Sauce, divided**
- **8 green onions, cut into 1-inch (2.5 cm) pieces**
- **10 red chili peppers**
- **4 cups (1 L) cooked Minute Rice® Basmati rice, hot**
- **¼ cup (60 mL) sliced green onions**

Directions :

- 1. Season beef cubes with salt and pepper; transfer to resealable bag. Add 1 cup (250 mL) of VH® Honey Garlic Cooking Sauce; refrigerate for at least 2 hours or up to overnight. Reserve remaining cooking sauce.**
- 2. Thread beef alternately with green onions and chili peppers onto metal skewers; discard marinade.**
- 3. Spray grill with cooking spray; preheat grill to medium-high. Grill skewers, turning, for 5 to 6 minutes or until beef is cooked to desired doneness.**
- 4. Serve with Minute Rice® Basmati rice and reserved VH® Honey Garlic Cooking Sauce. Garnish with green onions.**

Tip: Sprinkle with toasted sesame seeds if desired.



Beef, Red Chili and Green Onion Kabobs