

Spicy Beef Kebabs & Couscous

Ingredients

- 1 package Near East Couscous Mix - Toasted Pine Nut
- 1 ¼ lbs boneless beef top sirloin steak, cut 1-inch thick
- 3 tbsp zesty Italian salad dressing
- 1/4 tsp ground red pepper
- 1 medium onion, cut into 1-inch pieces
- 1 medium green bell pepper, cut into 1-inch pieces
- 1 large red bell pepper, cut into 1-inch pieces (for kebabs); reserve 1/4 cup bell pepper, finely chopped (for couscous)
- 1 ¼ cups water
- 2 tsp olive oil

How to make it

1. Cut steak into 1 ¼-inch pieces. Add ground red pepper to zesty Italian dressing, and toss with beef, bell peppers and onion.
2. Alternately thread beef and vegetable pieces onto four 12-inch skewers. Grill over medium heat or broil 3-4 inches from heat 9-12 minutes for medium rare to medium, turning once.
3. While cooking kebabs, prepare couscous per range top directions on package using water and olive oil; stir in the finely chopped red bell pepper when adding the couscous to boiling water.
4. Serve kebabs over or next to couscous.



PREP
TIME
10 min



COOK
TIME
25 min



TOTAL
TIME
35 min



SERVINGS
4-6

Made with



Near East Couscous Mix - Toasted Pine Nut