



### *RECIPE*

## Grilled Steak, Potato & Mushroom Kabobs

### **Ingredients**

- 1 pound steak
- 8 ounces mushrooms
- 1 pound small potatoes
- 1/4 cup olive oil
- 1/4 cup balsamic vinegar
- 3 cloves garlic, minced
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon dried rosemary
- 1/2 teaspoon dried oregano

### **Instructions**

1. Cut the steak into 1 inch chunks and add to a rimmed baking pan along with the mushrooms.
2. In a medium bowl, whisk together the oil, vinegar, garlic, salt, pepper, rosemary and oregano. Pour over the steak and mushrooms. Cover and refrigerate for at least 2 hours.
3. Meanwhile, boil the potatoes in a large pot of salted water until just tender, about 8-10 minutes. Drain and cool slightly.
4. Thread the marinated steak and mushrooms, along with the potatoes, onto skewers.
5. Heat grill to medium-high heat. Grill kabobs for 10-12 minutes, turning once, until meat is cooked to desired doneness. Reseason with salt and pepper and serve immediately.