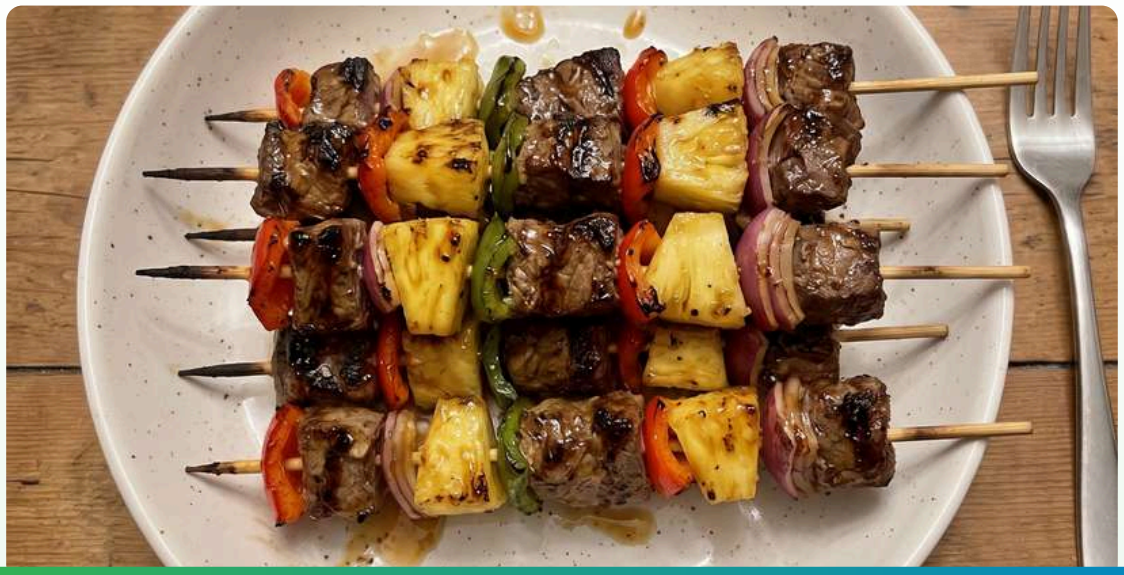

HONEY-GARLIC STEAK & PINEAPPLE KABOBS

INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Lean Sirloin Steak, Cut Into 1-Inch Cubes	1 Lb.	Fresh Lime Juice	1 Tbsp.
Fresh Pineapple Chunks	1½ Cups	Honey	2 Tsps.
Red Bell Pepper, cut into large pieces	1	Olive Oil	1 Tsp.
Green Bell Pepper, cut into large pieces	1	Garlic Cloves, minced	2
Medium Red Onion, cut into chunks	½	Grated Fresh Ginger	½ Tsp.
Low-Sodium Soy Sauce	1 Tbsp.	Black Pepper	¼ Tsp.

SERVING SIZE **4 OZ STEAK + APPROX. ¾ CUP GRILLED PINEAPPLE & VEGETABLES**

PREPARATION

- If using wooden skewers, soak them in water for at least 30 minutes.
- Whisk together all marinade ingredients.
- Add steak to a bowl and toss with the marinade. Refrigerate for 20-30 minutes.
- Thread steak, pineapple, peppers, and onion onto skewers, alternating the ingredients.
- Preheat a grill or grill pan to medium-high heat.
- Grill kabobs for about 8-10 minutes total, turning every few minutes, until the steak reaches your preferred doneness and the vegetables are lightly charred.
- Let rest for 3-5 minutes before serving.

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