

Beef Skewers

These easy to make beef skewers are great for a barbecue or can be enjoyed on a griddle pan or under the grill!

Ingredients

400g Frying Steak
100ml Piri Piri Sauce
1 Pepper
Half an Onion
Half a Red Onion
100ml Plain Yogurt
½ Cucumber
Cilantro



Method

1. Chop beef into small chunks and mix into a bowl with piri piri sauce, season with salt and pepper. Cover and leave to marinate in the fridge for at least an hour.
2. Grate cucumber and combine with yogurt and cilantro for dipping sauce.
3. Thread the beef with onion and pepper through 4 skewers alternating as you go.
4. On a high heat grill the skewers for 3-4mins on each side.
5. Serve with dipping sauce.