

# Sizzling Sirloin Kabobs on a Bed of Orzo

Total recipe time: 30 minutes | Yield: 4 servings

Recipe Courtesy of [The Beef Checkoff](#)



## Ingredients

1 pound boneless beef top sirloin steak, cut 1 inch thick  
2 red or yellow bell peppers, cut into 1 inch pieces  
1 tablespoon chopped fresh basil or 1 teaspoon dried basil  
1 tablespoon prepared Italian dressing  
2 large cloves garlic, minced

## Parmesan Orzo:

1 cup uncooked orzo pasta, cooked  
2 to 3 tablespoons chopped fresh basil or parsley  
2 tablespoons shredded Parmesan cheese  
2 teaspoons olive oil

## Directions

1. Soak eight 8-inch bamboo skewers in water 10 minutes.
2. Cut beef steak into 1-1/4-inch pieces. Toss beef and bell peppers with 1 tablespoon basil, dressing and garlic in large bowl. Alternately thread beef and peppers onto skewers.
3. Toss orzo ingredients in medium bowl; keep warm.
4. Place kabobs on grid over medium, ash-covered coals. Grill, covered, about 8 to 10 minutes (over medium heat on preheated gas grill, 9 to 11 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Serve with orzo.

