

## June 14 – Beef & Broccoli Kabobs

### Ingredients:

1/3 c. Low-sodium soy sauce

1/4 c. Brown sugar

Juice of 2 limes (equal to 4 Tbsp.)

1 Tbsp. Ground ginger

1 lb. Sirloin steak, cut into cubes

2 c. Broccoli florets

2 Tbsp. Extra-virgin olive oil

Freshly ground black pepper

Additional lime juice and green onions, for garnish (optional)

### Directions:

1. Heat grill to medium-high. In a small bowl, whisk together soy sauce, brown sugar, lime juice and ginger. Add steak and toss until coated. Let marinate in the fridge, at least 15 minutes and up to 2 hours.
2. In another bowl, toss broccoli floret with olive oil.
3. Skewer steak and broccoli alternatively, and season all over with pepper.
4. Grill, turning occasionally, until steak is medium, 8 minutes.

If you like, squeeze with lime juice and garnish with green onions right before serving.