



## Paleo Beef Kabobs

**Active Time:** 5 minutes | **Total Time:** 20 minutes | **Serves:** 2

### Nutrition Information Per Serving

304.4 calories, 11.54 g carbohydrate, 2.68 g fiber, 8.86 g NET carbs, 27.86 g protein, 17.37 g fat

#### Ingredients

- 1 whole lemon juice
- 1/2 medium(s) organic red onion, sliced
- 1/2 medium(s) organic red pepper, cut in 1 inch cubes
- 1/2 cup(s) cherry organic cherry tomatoes
- 1 tsp freshly ground black pepper
- 2 Tbsp(s) olive oil
- 1 cup sliced organic zucchini
- 8 ounce(s) grass fed strip steak, cut in 2-inch cubes
- 2 tsp(s) minced garlic
- 1/2 tsp(s) organic dried thyme

#### Preparation

1. Mix the oil, lemon juice and zest, garlic, black pepper and thyme in a shallow dish.
2. Place the steak in the dish and refrigerate it overnight.
3. Drain the marinade and thread the steak on the kabobs with the vegetables. Preheat the grill.
4. Grill the kabobs for 7 to 12 minutes, or until meat is cooked through and the veggies are tender.

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