

# Spicy Beef Kebabs & Couscous

## Ingredients

- 1 pkg. Near East Couscous Mix - Toasted Pine Nut
- 1 1/4 lbs. boneless beef top sirloin steak, cut 1-inch thick
- 3 tbs. zesty Italian salad dressing
- 1/4 tsp. ground red pepper
- 1 medium onion, cut into 1-inch pieces
- 1 medium green bell pepper, cut into 1-inch pieces
- 1 large red bell pepper, cut into 1-inch pieces (for kebabs); reserve 1/4 cup bell pepper, finely chopped (for couscous)
- 1 1/4 cups water
- 2 tsp. olive oil

## How to make it

1. Cut steak into 1 1/4-inch pieces. Add ground red pepper to zesty Italian dressing, and toss with beef, bell peppers and onion.
2. Alternately thread beef and vegetable pieces onto four 12-inch skewers. Grill over medium heat or broil 3-4 inches from heat 9-12 minutes for medium rare to medium, turning once.
3. While cooking kebabs, prepare couscous per range top directions on package using water and olive oil; stir in the finely chopped red bell pepper when adding the couscous to boiling water.
4. Serve kebabs over or next to couscous.



PREP  
TIME

-



COOK  
TIME

-



TOTAL  
TIME

-



SERVING

-

## Made with



**Near East Couscous Mix - Toasted Pine Nut**