



ZEKE LIFE

Steak Kabobs with Corn-on-the-Cob

What you need: (ingredients listed per person)

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| <input type="checkbox"/> 5 - 7 oz ribeye steak | <input type="checkbox"/> McCormick's Steak |
| <input type="checkbox"/> ½ yellow onion | <input type="checkbox"/> Seasoning |
| <input type="checkbox"/> 3 - 4 mushrooms | <input type="checkbox"/> oil |
| <input type="checkbox"/> 4 campari tomatoes | <input type="checkbox"/> apple cider vinegar |
| <input type="checkbox"/> 1 - 2 Corn-on-the-Cob | |

Steps:

1. Pre-heat oven to 350°.
2. Cut steak into cubes.
3. Mix seasoning packet and marinate steak with oil and vinegar for 1 - 24 hours.
4. Cut onions, wash mushrooms and tomatoes.
5. After marinating, skewer steak and veggies to your liking.
6. Dump remaining marinade over skewers
7. Preheat grill to 350° - 400°.
8. Grill corn-on-the cob for 15 minutes.
9. Add skewers for 15 minutes and flip halfway.

Estimated Time:

Prep Time ~15 minutes. Marinate 1 to 24 hours. Cook Time ~30 minutes.

Live like Zeke. You're such a good boy!

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