



## Beef and Broccoli Kebabs

### Ingredients

- 1/3 cup...
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- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- 2 tablespoons [Fustini's Persian Lime olive oil](#)
- salt and pepper to taste
- green onion, cut on the bias, for garnish
- sesame seeds, for garnish

### Sharon's Hint

adapted from delish.com

### Directions

#### Step 1.

Preheat 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.

#### Step 2.

In another bowl, toss broccoli florets and mushrooms with olive oil. Skewer steak, broccoli and mushrooms and season all over with pepper. Grill, turning occasionally, until steak is medium, 8 minutes. Squeeze with lime, garnish with green onions, sesame seeds and serve.