



# FUSTINI'S<sup>®</sup>

## Beef and Potato Skewers

### Ingredients

- 1 pound Yukon baby potatoes
- 3 4-ounce pieces of beef tenderloin/filet
- 3-4 tablespoon [Fustini's Herbs of Naples balsamic vinegar](#)
- [Fustini's Robust SELECT olive oil](#)
- 1 bell pepper, cut into 1" square
- 1 red onion, cut into pieces
- salt & pepper
- [smoked salt](#) for garnish

### Rosemary Chimichurri

- 3/4 cup fresh parsley
- 3 tablespoons fresh oregano
- 3 tablespoons fresh rosemary, chopped
- 1/4 cup [Fustini's Vinoso Vinegar](#)
- 2/3 cup [Fustini's Robust SELECT olive oil](#)
- 1/4 teaspoon crushed red pepper flakes
- salt & pepper

### Sharon's Hint

You will want to make more because these go fast! adapted from [howsweeteats.com](http://howsweeteats.com)

# Directions

## Step 1.

Cut filet into chunks and place into medium bowl. Drizzle with Fustini's Herbs of Naples Balsamic vinegar and let marinade for 2 hours. Meanwhile, cut up pepper and onion into roughly same size chunks.

## Step 2.

Parboil potatoes so they will grill quickly with the beef. Place the potatoes in a pot and fill them with cold water. Bring the mixture to a boil and boil for 10-12 minutes. When cook, drain and allow to cool enough to handle.

## Step 3.

Preheat grill to high. Skewer the steak, potatoes and veggies. Brush skewers lightly with Fustini's Single Varietal and sprinkle them with salt and pepper. Place on grill and grill each side for 2-3 minutes. Remove from heat and let cool slightly sprinkle some smoked salt over skewers. Spoon rosemary chimichurri sauce over top and serve.

## Step 4. Rosemary Chimichurri

Combine parsley, oregano, rosemary and garlic in a food processor and pulse until small leaves and pieces remain. Add in the vinegar and pulse once more. With the processor going, stream in the olive oil and mix until just combined. Stir in salt, pepper and red pepper flakes. Taste and season additionally if needed. Store in fridge until ready to use.