



Steak Sandwich Kebab

Ingredients

- 1 pound beef top sirloin steak, cut into 1-inch cubes
- 1 teaspoon [Fustini's Grilling Rub spice blend](#)
- 1 medium sweet red pepper, cut into 1-inch chunks,
- 6 ounces focaccia bread, cut into 1-inch cubes
- 1 medium onion, cut into 1-inch chunks
- 2 tablespoons [Fustini's Tuscan Herb olive oil](#), divided
- 3 slices provolone cheese, cut into strips
- 8 oz chopped lettuce greens
- 1-2 tablespoons [Fustini's Sicilian Lemon balsamic](#)

Sharon's Hint

Alternatively use a grill pan to sear kebabs, finish cooking in a 350 oven, adding cheese the last 5 minutes to melt. Adapted from tasteofhome.com

Directions

Step 1.

In a medium bowl, combine salad greens and drizzle with the remaining olive oil and balsamic. Toss to coat. Garnish with extra red pepper and any extra toasted bread cubes.

Step 2.

Sprinkle beef with steak seasoning. Alternately thread the beef, red pepper, bread cubes and onion onto 4 metal or soaked wooden skewers and brush with oil. Grill, covered, over medium heat for 8-10 minutes or until meat reaches desired doneness, turning occasionally. Top with cheese; grill 1-2 minutes longer or until cheese is melted.