

# STEAKHOUSE KABOBS



---

## INGREDIENTS

---

### 4 SERVINGS

2 lbs Chicken Breast or Steak – Cut into 1 1/2" thick cubes

1 ½ lbs Seasonal Vegetables of Choice – like Peppers, Chilis, Squash, Etc. – Cut into 1 1/2" thick cubes

1/2 Cup Olive Oil

1 ½ Tablespoons Minced Garlic

2 Tablespoons Brown Sugar

2 Tablespoons Wildstyle "Dry Heat" Rub

1 Deseeded & Minced Chili in Adobo Sauce

1 Large Lime – Squeezed onto the kabobs post-grilling

Salt & Fresh Ground Pepper – To Taste, as always!

## STEP 1

Soak your wooden kabob skewers in water for a few hours prior to assembly – skip this step if you're opting for a reusable material.

## STEP 2

Cut your chicken breasts or steak into 1 1/2" thick cubes and put them in a large ziplock or reusable silicone bag, like Stasher.

## STEP 3

Prepare the marinade in a bowl by whisking all of the ingredients together—saving the lime on the side to use after the kabobs are grilled.

## STEP 4

Add the marinade to the bag of chicken breast or steak – coating each cube evenly – before letting it marinate in the fridge for a few hours or overnight.

## STEP 5

While your protein is marinating, begin prepping seasonal vegetables ahead of assembling your kabobs.

## STEP 6

Fire up your Wildfire Grill to medium-high. Rotate kabobs until all sides are cooked.

## STEP 7

Carefully remove the kabobs from the grill and drizzle with fresh lime juice.

