

# Scotch Beef Kebab

Serves

4

Prep Time

20 mins

Cooking Time

12 mins



## Ingredients

- 600g Scotch Beef PGI Bavette steak or Sirloin steak, trimmed and chopped into 3cm cubes
- 2 x tsp allspice
- 2 x tsp smoked paprika
- 2 x tsp garlic granules
- ½ tsp grated nutmeg
- 1 x tsp celery salt
- 80ml rapeseed oil
- 2 x peppers, chopped into 3cm chunks
- 2 x red onions, chopped into 3cm chunks
- 250g couscous
- 15g fresh coriander, finely chopped
- 15g fresh coriander, finely chopped
- Sea salt and black pepper
- 8 x wooden or metal skewers. If using wooden skewers soak in water for 40 minutes ahead of cooking.

## Cooking Method

### For the kebab:

- 1 - In a large bowl mix the allspice, smoked paprika, garlic granules, celery salt, nutmeg and rapeseed oil together.
- 2 - Season with a pinch of salt and black pepper.
- 3 - Add the Scotch Beef chunks and mix well.
- 4 - Ideally let the marinated beef rest for two to three hours ahead of cooking.
- 5 - Thread the beef and vegetables on to the skewers.
- 6 - Alternate pieces of beef and vegetables until all of the ingredients are finished.
- 7 - Grill on a medium to high heat for 12 minutes.
- 8 - Turn the kebabs once while grilling.

### For the couscous:

- 1 - Prepare the couscous by following the on-pack instructions.
- 2 - Mix the chopped coriander into the couscous and season to taste.
- 3 - Serve the couscous in a bowl or plate and lay the kebabs on top.



Find all recipes at [scotchkitchen.com](http://scotchkitchen.com)