

# CHIMICHURRI STEAK KEBABS WITH SUMMER ORZO

*Sponsored by: McCormick Culinary®*



**Gordon**  
FOOD SERVICE STORE

## Ingredients *Yield: 8 servings*

Reorder No.	Description	Amount
711810	Davis Creek Meats* Top Sirloin Steak, cut into 1" Cubes	3 lbs.
<i>Market Item</i>	Baby Portabella Mushrooms	3 cups
675941	Zucchini, cut into ¼" rounds	2
432050	Primo Gusto* Extra Virgin Olive Oil	2½ Cups
358851	Worcestershire Sauce	8 Tbsp.
124524	Soy Sauce	6 Tbsp.
127340	Grill Mates* Montreal Steak*	4 Tbsp.
829889	Trade East* Mustard Seed	2 Tbsp.
259195	Trade East Parsley Flakes	2 cups
<i>Market Item</i>	McCormick Culinary Mint Leaves	1 cup
644650	Garlic Cloves	2
311227	GFS* Lemon Juice	4 Tbsp.
757080	Red Onion	1 cup
<i>Market Item</i>	Orzo	1 qt.
184750	Grape Tomatoes	1 qt.

## Preparation Instructions

### *Marinating Mix*

*Wash hands.* Mix in medium bowl, 8 Tbsp. Olive Oil, Worcestershire Sauce, Soy Sauce, 2 Tbsp. Grill Mates Montreal Steak, and Mustard Seed.

### *Steak Kebabs*

*Wash hands. Wash all fresh, unpackaged produce under running water. Drain well.* Take steams off mushrooms. Marinade in marinating mix. Build kebabs by skewering in the steak, squash, and mushroom until 4 cubes of steak have been skewered. Cook over medium-high heat for about 5 minutes then turn over and cook until desired doneness. *CCP: Final internal cooking temperature much reach a minimum of 145°F, held for a minimum of 15 seconds.*

### *Chimichurri*

*Wash hands. Wash all fresh, unpackaged produce under running water. Drain well.* Finely mince parsley, mint, onion, and garlic. Mix in lemon juice, 2 cups of olive oil, Montreal Steak Seasoning, and mustard seed.

### *Summer Orzo*

*Wash hands. Wash all fresh, unpackaged produce under running water. Drain well.* Bring a pot of water to boil that's been seasoned with a pinch of salt. Once a rolling boil has started add orzo to water and boil for 10 minutes. Cut grape tomatoes length wise and mix with cooked orzo. Add chimichurri mixture into the orzo and toss together. *CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*