

Piri Piri Beef Skewers



Prep Time:

15 minutes (plus
15 minutes for
marinating)



Total Time:

30 minutes (plus
15 minutes for
marinating)



Serves:

Serves 4 - 5

About the Recipe

These Piri Piri Beef Skewers are a delicious and easy way to enjoy the popular Piri Piri spice blend with tender beef. Perfect for barbecues or as a main course, these skewers are packed with flavour and sure to impress.



METHOD

1. If using wooden skewers, soak them in water for at least 30 minutes to prevent burning.
2. In a large bowl, mix the beef with the Piri Piri Spice Blend, ensuring that each piece is well coated. Set aside for at least 15 minutes to marinate.
3. Preheat a grill or barbecue to medium-high heat.
4. Thread the marinated beef, red and yellow bell pepper squares, and red onion wedges onto the skewers, alternating between different types for a colourful presentation.
5. Brush the skewers with the olive oil and season with salt and pepper to taste.
6. Grill the Piri Piri Beef Skewers on the barbecue or grill for about 5 minutes on each side, or until the beef is cooked to your desired level of doneness.
7. Serve the Piri Piri Beef Skewers hot, garnished with fresh herbs or a squeeze of lemon for extra flavour.

INGREDIENTS

500g favourite cut of beef
2 tsp Piri Piri Spice Blend
4 tbsp olive oil
1 red bell pepper, cut into 2 cm squares
1 yellow bell pepper, cut into 2 cm squares
1 red onion, cut into wedges
Salt and pepper, to taste
Wooden or metal skewers

