

Chilli Willi Courgette and beef kebabs

Method

Ingredients

		%	Example Batch (g)
1	BEEF RUMP	75.0%	990
2	CHILLI WILLI MARINADE 3KG PAIL, SJ# MM42032	10.0%	132
3	SLICED COURGETTE	15.0%	198
		100%	1,320

- 1 Cut the beef into 5-6mm slices.
- 2 Brush on the marinade
- 3 Cut the slices into 2.5cm strips
- 4 Cut the courgette into 1cm thick slices then cut in half
- 5 Put a piece of courgette on the bottom of the skewer
- 6 add the first meat strip in a wave pattern
- 7 Add another piece of courgette
- 8 Add another meat strip in a wave pattern
- 9 Add a final courgette piece on the end of the skewer

Cooking Suggestion

BBQ, grill or pan-fry. Cook 4-6 mins either side.

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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