

Zucchini and Beef Skewers

Recipe By *Draizy Werberger*



Cooking and Prep:  25
m

Serves:  8

Contains:  

Preference: Meat

Recipe by Draizy Werberger.

Difficulty: Easy

Diet: Low Carb, No Refined

Sugar

Source: Whisk by Ami

Magazine

Ingredients (6)

Main ingredients

- 3 tablespoons **Gefen Soy Sauce**
- 2 tablespoons brown rice vinegar
- 2 teaspoons garlic powder or 8 cubes **Gefen Frozen Garlic**
- 1 teaspoon ground ginger or 4 cubes **Drot Gardens Frozen Ginger**
- 2 short zucchini, unpeeled and cut into thin strips

1/2 pound sandwich steak (or equivalent) cut into strips

Start Cooking

Prepare the Skewers

Yields 24 skewers

1. Combine all ingredients except zucchini and steak in a small bowl. Set marinade aside.
2. Place zucchini strips into boiling water for five minutes to soften.
3. Place one strip of sandwich steak onto each slice of zucchini, and thread lengthwise onto a skewer. Continue until all zucchini and steak is skewered.
4. Place all skewers onto a lined baking sheet and brush liberally with marinade mixture. Broil for on high for 6 minutes, brushing skewers with marinade again halfway through cooking.