

Cowboy Butter Kebabs

STEAK, CHORIZO & HALLOUMI



INGREDIENTS

AVO Lafiness Cowboy Butter Marinade

Chorizo

Halloumi

Steak of choice




METHOD

- 1) Cut your chosen cut of **steak into equal cubes** & place in a bowl
- 2) Marinate your **cubed steak** with your **AVO Lafiness Cowboy Butter marinade** at a usage rate of **8 - 10%** & set aside
- 3) Dice your **halloumi** & **chorizo** into the same size diced as the steak so even cooking
- 4) With your **kebab stick** place one piece of your **marinated steak**, followed by one piece of **chorizo**, lastly your **halloumi**, repeat step 4 until the **kebab stick** is complete

TOP TIP!

Fillet steak kebabs sound the best, however will not return a high profit yield, why not try using a secondary cut such as chuck tenders or skirt, tenderising them to get a cheaper cost but equally as yummy!

 For allergen information, please refer to the relevant product specification.



1 SERVING



OVEN COOK FOR 15-20
MINUTES

AVO Lafiness Cowboy Butter marinade is inspired by the online trend of using a spicy butter as a dip, this oil-based marinade brings rich flavours of butter complimented with herbs, garlic & mustard. A buttery, attractive & moreish marinade that is perfect with all meat, vegetables & potatoes.

Why not add some extra flavours to your kebabs with different combinations such as:

Peppers
Onions
Courgettes
Bacon