



Beef souvlakia with spicy marinade

10'

Hands on

2-3 hours'

Hands off

30'

Cook Time

6

Portion(s)

1

Difficulty



Method

- Mix all of the ingredients for the marinade in a [bowl](#).
- Add the beef by mixing, so that the marinade spreads.
- Cover the bowl and refrigerate for 2-3 hours or throughout the night.
- Thread the beef, cherry tomatoes, and onions alternately in the [skewers](#), and grill on a hot BBQ or in an oven with grill carefully, for 20-30 minutes, by turning them over often.
- Serve with the [basmati rice](#) with peas.

Tip

You can also serve the souvlakia with [roasted](#) or [fried potatoes](#).

Ingredients

For the marinade

- 150 g dark beer
- zest + juice from 1 lime
- 3 tablespoon coriander, finely chopped
- 1 small chili pepper
- 2 cloves of garlic
- ¼ teaspoon cumin
- ½ teaspoon cayenne pepper

For the souvlakia

- 1½ kg beef steak, boneless, cut into 3 cm cubes
- 150 g red cherry tomatoes
- 1 onion

To serve

- [basmati rice](#) and peas

Διατροφικός πίνακας

Nutrition information per portion

361 Calories (kcal)	11.0 Total Fat (g)	5.0 Saturated Fat (g)	3.9 Total Carbs (g)
18%	16%	25%	2%
2.7 Sugars (g)	60.0 Protein (g)	1.0 Fibre (g)	0.38 Sodium (g)
3%	120 %	4%	6%