Beef, Mushroom & Oyster Sauce Kebabs

Recipe supplied by Meat & Livestock Australia (MLA).

Ingredients

600g diced beef (cut into 3cm cubes)

150g button mushrooms

2 green onions, cut into 3cm lengths + extra, thinly sliced, to serve

1 red capsicum, cut into 3cm pieces

1 tbsp vegetable oil

1/3 cup (80ml) oyster sauce

Asian greens, brown rice, coriander sprigs, sliced chilli (optional), to serve

8 bamboo (soaked in water for 10 minutes) or metal skewers for this recipe

Method:

1. Thread the beef, mushrooms, onions and capsicum alternatively onto the skewers. Brush skewers with oil and oyster sauce and season.
2. Heat a char-grill pan or barbecue over medium-high heat. Cook kebabs for 8-10 minutes,

turning often, or until lightly charred and cooked through. Rest on a plate loosely covered with foil for 5 minutes.

3. Serve beef kebabs with Asian greens, rice, coriander, extra green onions and chilli, if desired.