

Chimichurri Surf & Turf Skewers - Your New Favorite BBQ Showstopper

Grilled Surf & Turf Skewers with Chimichurri ???



TIME
30 min

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INGREDIENTS

For the Skewers:

- 1 lb sirloin or ribeye steak, cut into cubes ?
- 1 lb shrimp, peeled and deveined ?
- 1 bell pepper, chopped ?
- 1 red onion, chopped ?
- 2 tablespoons olive oil ?
- Salt and pepper, to taste ?
- Wood or metal skewers ?

For the Chimichurri Sauce:

- 1 cup fresh parsley, chopped
- ... cup olive oil
- 2 tablespoons red wine vinegar
- 2 garlic cloves, minced
- 1 teaspoon red pepper flakes
- Salt and pepper, to taste

DIRECTIONS

1. Preheat Your Grill: Heat your grill (or grill pan) to medium-high heat.
2. Season & Assemble: In a bowl, toss the steak cubes with olive oil, salt, and pepper. Thread steak, shrimp, bell pepper, and red onion onto skewers, alternating for a colorful presentation.
3. Pro : Tip: Soak wooden skewers in water for 30 minutes if using to prevent burning.
4. Grill the Skewers: Place the skewers on the hot grill. Cook for 8-10 minutes, turning occasionally, until the steak reaches desired doneness and shrimp are opaque and slightly charred.
5. Make the Chimichurri: While the skewers cook, combine chopped parsley, olive oil, vinegar, garlic, red pepper flakes, salt, and pepper in a bowl. Stir well to combine. Adjust seasoning to taste.
6. Finish & Serve: Remove the skewers from the grill and transfer to a serving platter. Drizzle chimichurri generously over the hot skewers and serve immediately.

TIPS FOR SUCCESS

- Let steak marinate for 30 minutes in olive oil and seasoning for deeper flavor.
- Cut steak and veggies to similar sizes for even cooking.
- Use large shrimp that can stand up to grilling without overcooking.
- Chimichurri can be made a day ahead for even bolder flavor.

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Original recipe: <https://chefmaniac.com/chimichurri-surf-turf-skewers-your-new-favorite-bbq-showstopper/>