

Easy Grilled Skewers Recipe - Steak, Shrimp, and Veggie Perfection

Grilled Skewers (Vegetable, Beef, and Shrimp Skewers)



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Beef Skewers:

1 lb sirloin or ribeye steak, cut into cubes

2 tbsp olive oil

2 cloves garlic, minced

Salt and pepper to taste

For the Shrimp Skewers:

1 lb jumbo shrimp, peeled and deveined

Juice of 1 lemon

2 tbsp chopped parsley

For the Vegetable Skewers:

1 zucchini, sliced

1 red bell pepper, chopped

1 yellow bell pepper, chopped

1 green bell pepper, chopped

1 cup cherry tomatoes

1 red onion, cut into chunks

DIRECTIONS

1. Assemble the Skewers: Thread beef, shrimp, and vegetables onto separate skewers. This ensures even cooking, since they each require different grill times.
2. Tip: If using wooden skewers, soak them in water for 30 minutes beforehand to prevent burning.
3. Preheat the Grill: Heat your grill (or grill pan) to medium-high. Lightly oil the grates or pan to prevent sticking.
4. Grill by Type:: Vegetable Skewers: Grill for 8-10 minutes, turning occasionally, until lightly charred and tender.
5. Beef : Skewers: Grill for 3-4 minutes per side for medium-rare, longer for well-done.
6. Shrimp : Skewers: Grill for 2-3 minutes per side until pink and opaque.
7. Serve and Enjoy: Serve skewers hot off the grill with extra dipping sauce, a lemon wedge, or your favorite side dish.

TIPS FOR SUCCESS

Cut proteins and veggies uniformly for even cooking.

Don't over-marinate the shrimp -the lemon juice can "cook" them if left too long.

Preheat your grill well to get those signature grill marks and quick sear.

Keep a spray bottle of water nearby to manage flare-ups if grilling over open flame.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-grilled-skewers-recipe-steak-shrimp-and-veggie-perfection/>