

Easy Grilled Beef Skewers with Garlic Tomato Salad

Grilled Beef Skewers with Tomato Relish



TIME
25 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

Beef Skewers:

500 g sirloin beef, cut into 1-inch cubes

2 tbsp olive oil

1 tsp smoked paprika

1 tsp ground cumin

Salt and black pepper, to taste

Wooden or metal skewers

Tomato Relish:

1 cup cherry tomatoes, quartered

1 small red onion, finely chopped

1 garlic clove, minced

1 tbsp olive oil

1 tbsp balsamic vinegar

1 tsp fresh oregano, chopped

DIRECTIONS

1. Step 1: Preheat the Grill: Preheat your grill to medium-high heat.
2. If using wooden skewers, soak them in water for about 20 minutes to prevent burning.
3. Step 2: Season the Beef: In a bowl, toss the beef cubes with:
 4. Olive oil
 5. Smoked paprika
 6. Ground cumin
 7. Salt and black pepper
8. Mix until the beef is evenly coated.
9. Step 3: Assemble the Skewers: Thread the seasoned beef cubes onto skewers.
10. Leave a little space between pieces for even cooking.
11. Step 4: Grill the Beef: Place the skewers on the hot grill.
12. Grill for 3-4 minutes per side until the beef reaches your desired doneness.
13. Step 5: Prepare the Tomato Relish: In a bowl, combine:
 14. Cherry tomatoes
 15. Red onion
 16. Garlic
 17. Balsamic vinegar
 18. Fresh oregano
 19. Salt and pepper
20. Mix gently.
21. Step 6: Serve: Place the grilled beef skewers on a serving platter and spoon the tomato relish over the top.

22. Serve immediately.

SWAPS & NOTES

and Substitutions This recipe is simple but very flexible.

Beef Sirloin works best for grilling Ribeye or tenderloin also work well Tomatoes Cherry or grape tomatoes are ideal Roma tomatoes can also be used Herbs Fresh oregano gives great flavor Fresh basil or parsley can be substituted

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

Original recipe: <https://chefmaniac.com/easy-grilled-beef-skewers-with-garlic-tomato-salad/>