

## Beef Sirloin Skewers With Spicy Roasted Red Bell Pepper Sauce

### Ingredients:

1 lb Beef Sirloin

### Marinade:

2 tbsp Sesame Oil  
2 ½ tbsp Soy Sauce  
2 tbsp Sugar  
2-3 cloves Garlic, minced  
1 ½ tbsp Ginger, peeled & minced  
¼ tsp Chili Flakes  
1 tbsp Sesame Seeds



### Sauce:

8 oz/1 Cup Armanino Roasted Red Bell Pepper Pesto  
1 oz/2 tbsp Mayo  
1oz/2 tbsp Calabrian Chili Paste

### Directions:

- 1 *Slice sirloin across the grain into very thin slices.*
- 2 *Mix all marinade ingredients together & thoroughly coat the sirloin.*
- 3 *Let marinate 8 hours or overnight.*
- 4 *Remove sirloin from marinade & blot dry with paper towels & thread onto skewers.*
- 5 *Mix all sauce ingredients together.*
- 6 *Cook sirloin skewers on high heat very quickly - less than a minute per side.*
- 7 *Serve with sauce.*