

Greek-Style Beef Kabobs (aka Souvlaki)

Yield: 7 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/greek-beef-pita-recipe>

Ingredients:

- 2 1/2 pounds beef 2-, top round, cut into 1 1/4 inch cubes
- 1/4 cup olive oil
- 1/4 cup fresh lemon juice
- 2 garlic cloves minced
- 2 tablespoons fresh oregano minced
- 1 1/2 teaspoons kosher salt
- freshly ground pepper
- 1 red pepper A mixture of peppers, onions, tomatoes, or whatever vegetable you prefer cut into chunks, I used,
- 1 green pepper
- 2 pepper
- 1/2 large red onion
- 8 grape tomatoes
- tzatziki for dipping, if desired, this recipe or your favorite
- pita
- hummus
- rice
- salad greek, like this Zucchini Noodles Greek Salad, etc. for serving
- 1 cucumber medium, peeled and finely shredded
- 1 cup plain greek yogurt
- 1 clove garlic crushed
- 1/2 teaspoon kosher salt
- 2 teaspoons dried dill
- 1 tablespoon fresh lemon juice
- freshly ground black pepper

Nutrition:

1. Calories: 530 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 115 milligrams
4. Fat: 33 grams
5. Fiber: 4 grams
6. Protein: 35 grams
7. SaturatedFat: 12 grams
8. Sodium: 860 milligrams
9. Sugar: 9 grams
10. TransFat: 1.5 grams

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