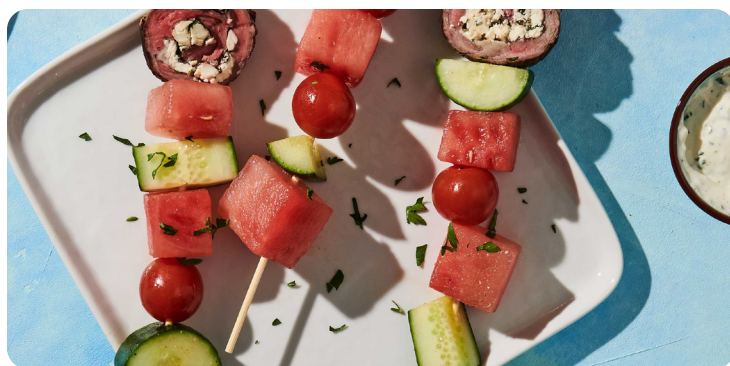


Skirt Steak Pinwheel Skewers

- Prep Time: 30 minutes, plus 1 hour, 30 minutes to marinate
- Cook Time: 15 minutes, plus 5 minutes to rest
- Total Time: 45 minutes, plus 1 hour and 35 minutes to rest and marinate
- Number of Servings: 8 Pinwheel Skewers



Ingredients:

Citrus Marinade:

- 2/3 cup Carlini Olive Oil
- 2 limes, zested and juiced
- 2 teaspoons Stonemill Garlic Powder
- 2 teaspoons Stonemill Sea Salt
- 1 tablespoon Simply Nature Organic Cumin
- 1 teaspoon Stonemill Ground Pepper
- 1 pound Black Angus Boneless Beef Skirt Steak

Feta Whip:

- 2 4-ounce tubs Emporium Selection Feta Cheese Crumbles
- 3 ounces Happy Farms whipped cream cheese

- 2 tablespoons Friendly Farms 2% Milk
- 1/2 teaspoon Stonemill Ground Pepper
- 1/2 teaspoon Honey
- 1 lime, zested and juiced
- 1 tablespoon parsley
- 4 ounces Emporium Selection Feta Cheese Crumbles
- 3 tablespoons chopped parsley
- 1 cup cucumbers, 1/2 inch wedges
- 2 cups diced watermelon, 1/2 inch cubes
- 1 cup halved cherry tomatoes
- 8 wooden skewers

Directions:

1. Preheat grill to medium-high heat.
2. For the marinade; Combine all ingredients in a large bowl. Reserve 1/2 cup marinade. Slicing the steak horizontally to form two thin halves. Using a mallet or rolling pin flatten steak to 1/8" to 1/4"-inch thick.
3. In the large bowl add the steak to the marinade and let stand 30 minutes at room temperature. Place the cucumber, watermelon and tomato in a medium sized bowl and mix with reserved 1/2 cup marinade.
4. For the feta whip; Add all ingredients to a food processor and pulse for 1 minute, then puree for 4-5 minutes, scraping down the sides when necessary, until creamy.
5. Remove steaks from marinade, pat dry. Combine the feta and parsley and sprinkle over steak pieces. Leaving 1/4"-inch around the edges.
6. Tightly and carefully roll up the steak horizontally, with the grain, into a tight pinwheel about 1 1/2 " inches. Wrap in plastic and twist both ends to form a tight cylinder. Refrigerate for 1 hour.
7. Remove plastic from steak and use toothpicks to secure roll. Place on grill. Close lid and turn every 3-4 minutes to grill all sides of steak. Cook until it reaches 130°. Remove from grill and allow to rest 5 minutes before slicing into 1/2-inch slices.
8. Assemble the skewers with marinated fruit and vegetables and top with steak pinwheel. Serve with feta dip.



Recipe Courtesy of:
ALDI Test Kitchen