**Hoisin BBQ Kabobs with Pineapple Salsa**

*Makes 4 servings*

***Ingredients:***

1 beef Top Sirloin Steak Boneless, cut 1 inch thick (about 1-1/4 pounds)

1/3 cup ketchup

2 tablespoons hoisin sauce

½ teaspoon black pepper

Salt (optional)

Pineapple Salsa:

1 cup diced fresh pineapple

½ cup diced red bell pepper

½ cup diced seedless cucumber

2 teaspoons unseasoned rice vinegar

***Cooking:***

1. Combine ketchup, hoisin and pepper in small bowl. Cut beef steak into 1-inch pieces. Toss steak pieces in ketchup mixture. Thread beef pieces evenly onto four 10 to 12-inch skewers. Place skewers and remaining ketchup mixture into large freezer food-safe plastic bag. Close bag securely. Place bag into freezer.
2. Remove bag from freezer. Thaw under refrigeration for 12 to 24 hours.
3. Combine Pineapple Salsa ingredients in small bowl. Cover and refrigerate until ready to serve.
4. Place kabobs on rack in broiler pan so surface of beef is 3 to 4 inches from heat. Broil 7 to 9 minutes for medium rare (145°F) to medium (160°F) doneness, turning once. Season beef with salt, if desired. Serve kabobs with Pineapple Salsa.

*Disclaimer: This recipe was created specifically for Hy-Vee’s Simple Fix meal prep kit program. Nutritional analysis may differ from original recipe available on* [*www.BeefItsWhatsForDinner.com*](http://www.BeefItsWhatsForDinner.com)*.*

  