



ITALIAN-MARINATED BEEF SKEWERS

Ingredients (For 4 people)

- 600 g rumpsteak
- 2 tbsp red pesto
- 3 tbsp green pesto
- 5 tsp whole-grain mustard
- 1 basket of cherry tomatoes
- 1 bunch of basil

Preparation:

Cube the beef and slip it onto skewers, alternating with cherry tomatoes and basil leaves.

Mix the green pesto, red pesto and mustard in a bowl.

Brush every side of the beef skewers with this marinade and chill for 1 hour in the refrigerator.

Sear rapidly on both sides on a griddle.