

Grilled Herb Steak BBQ Skewers

1 lb flank steak, cut into thin strips

2 T smoked paprika

3 T olive oil

2 T flat parsley, chopped

2 T oregano, chopped

1 tsp red pepper flakes

2 tsp garlic, chopped

kosher salt & pepper, to taste

6 inch skewers

Place the sliced steak into a leak proof gallon size bag. In a small bowl, combine the remaining ingredients and stir until smooth. Pour the marinade over the steak and let sit for 20 minutes. Remove steak from the bag and place each slice on a skewer. Grill over medium high heat until they reach desired doneness. Serve with your favorite BBQ sauce.

Recipe by Garden Chef Christina Curry



ATLANTA BOTANICAL GARDEN