



## ► SERVES 4 (2 KEBABS EACH)

### Greek Shrimp Kebabs

- 1 lb. (450 g) large shrimp (16/20 count), peeled, deveined, and tails removed
- 1½ tbsp (7 mL) canola oil
- 1 tbsp (15 mL) **Greek Rub**
- 1 red bell peppers, sliced into 1" (2.5-cm) pieces
- 1 jar (12 oz./350 g) quartered and marinated artichokes, drained

*Cook Time:* 8–10 minutes, until the shrimp are opaque

### Steakhouse Sirloin Kebabs

- 1 lb. (450 g) beef sirloin, cut into 1½" (4-cm) cubes
- 1 tbsp (15 mL) olive or canola oil
- 1 tbsp (15 mL) **Crushed Peppercorn & Garlic Rub**
- 1 small red onion, sliced into 1" (2.5-cm) pieces
- 1 pkg (8 oz./250 g) baby bella mushrooms, halved

*Cook Time:* 10–12 minutes for medium

### Italian Chicken Kebabs

- 1 lb. (450 g) boneless, skinless chicken breasts, cut into 1½" (4-cm) cubes
- 1 tbsp (15 mL) olive or canola oil
- 1 tbsp (15 mL) **Sweet Basil Rub**
- 2 medium zucchinis, sliced into ½" (1-cm) thick pieces
- 1 medium red bell peppers, sliced into 1" (2.5-cm) pieces

*Cook Time:* 18–20 minutes or until the chicken reaches 165°F (74°C)

# Kebab Combinations

1. Add all the kebab ingredients to a large mixing bowl; stir to coat.
2. Thread 3 pieces of meat and 3 pieces of veggies on each **Deluxe Air Fryer Skewer**.
3. Place the skewers in the **Deluxe Air Fryer** and cook on **ROTISSERIE** for the time listed; let cool in the air fryer for 2 minutes before removing.
4. If you like, serve with potatoes, rice, or a fresh leafy salad.