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Grilled Caesar Kabobs

- 4 Small potatoes, scrubbed and halved
- 1 Lb boneless beef sirloin steak or boneless, skinless chicken breasts, cut into 1-inch pieces
- 2 Medium red and/or green bell peppers, cut into 1-inch pieces
- 1 Medium onion, cut into 8 wedges
- 1/8 Tsp black pepper
- 1/2 Cup fat-free Caesar vinaigrette dressing

- 1) In medium saucepan, heat 4 cups water to a boil over high heat. Add potatoes and cook 20 minutes or until fork-tender.
- 2) Meanwhile heat coals or gas grill for direct heat.
- 3) In large bowl, combine beef or chicken, potatoes, peppers, onion and pepper. Stir in dressing. Alternately thread meat and vegetables onto 4 metal skewers. Place on grill rack. Cover and grill kabobs 4 to 6 inches from medium heat, turning occasionally, 15 minutes for beef, 25 minutes for chicken, or until meat is no longer pink.

Makes 4 Servings

