

Nigerian Suya

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 5 mins

Description

This simple spicy kebab dish allows you to replicate the delicacy sold by Nigerian street vendors

Ingredients

- - 1 tablespoon finely ground roasted peanuts - 1 teaspoon ground cayenne pepper - 1 teaspoon ground paprika - 1 teaspoon salt - ½ teaspoon ground ginger - ½ teaspoon garlic powder - ½ teaspoon onion powder - 1 ½ pounds beef tri-tip steak
- cut into bite-size pieces - 1 red bell pepper
- cut into bite-size pieces - ¼ onion
- cut into bite-size pieces - 4 mushrooms
- halved

Instructions

1. Mix ground peanuts
2. cayenne pepper
3. paprika
4. salt
5. ginger
6. garlic powder
7. and onion powder together in a bowl. Combine spice mixture and beef in a resealable plastic bag; shake until well coated. Marinate in the refrigerator
8. about 30 minutes. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Place beef
9. bell pepper
10. onion
11. and mushrooms in alternating order onto skewers. Cook on the preheated grill
12. flipping once
13. until meat is browned and vegetables are soft
14. 10 to 15 minutes. Cook's Note Chicken or pork can be substituted for the beef.If using an oven
15. preheat to 400 degrees F (200 degrees C). Place loaded skewers across a baking pan. Cook
16. flipping once halfway through
17. until browned
18. about 5 minutes per side.