

BBQ Teriyaki Pork Kabobs

Oscar · 29/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

3 hrs 55 mins

Description

These pork kabobs are perfect for summer grilling and easily adaptable to add your favorite veggies Great with rice and a nice salad

Ingredients

- - 5 tablespoons soy sauce
- divided - 3 tablespoons olive oil - 3 cloves garlic
- minced
- divided - ½ teaspoon crushed red pepper flakes - salt and pepper to taste - 1 pound boneless pork loin
- cut into 1 inch cubes - 1 (14.5 ounce) can low-sodium beef broth - 2 tablespoons cornstarch - 1 tablespoon brown sugar - ¼ teaspoon ground ginger - 3 portobello mushrooms
- cut into quarters - 1 large red onion
- peeled and cut into 12 wedges - 12 cherry tomatoes - 12 bite-sized chunks fresh pineapple

Instructions

1. Mix 3 tablespoons soy sauce
2. olive oil
3. 1 clove minced garlic
4. red pepper flakes
5. salt
6. and pepper together in a shallow dish. Add pork and turn to coat evenly. Cover the dish and refrigerate for 3 hours. Combine broth
7. cornstarch
8. remaining 2 tablespoons soy sauce
9. brown sugar
10. remaining 2 cloves minced garlic
11. and ginger in a small saucepan; bring to a boil
12. stirring constantly. Reduce heat and simmer sauce for 5 minutes. Set aside. Preheat an outdoor grill for high heat and lightly oil the grate. Remove pork from marinade and shake off excess; discard marinade. Thread pork onto the skewers
13. alternating with mushrooms
14. onion
15. tomatoes
16. and pineapple. Cook kebabs on the preheated grill
17. turning skewers every few minutes and basting with sauce often
18. until pork is cooked through
19. about 15 minutes. An instant-read thermometer inserted into the center of pork should read at least 145 degrees F (63 degrees C). From the Editor Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount of marinade consumed will vary.