

30 minutes

Serves 4

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Ingredients:

- 1 packet (200g) asparagus, cut into bite-sized pieces
- 1 (300g) rump steak, cut into bite-sized chunks
- Oil, for brushing
- Salt and milled pepper + additional seasoning, if you like
- Sweet chilli sauce, for serving

Method

1. Thread asparagus and steak onto bamboo skewers (pre-soaked in water to avoid burning) and brush with oil. Season.
2. Preheat a griddle pan until smoking hot or prepare medium-hot coals.
3. Chargrill until steak is cooked and asparagus is tender.
4. Serve with sweet chilli sauce on the side.

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