

Quick & Easy

THE COSTCO WAY

McCormick Montreal Steak Seasoning Smash Burger & Veggie Kebabs

Makes 8 servings

Smash Burger Ingredients:

2 lbs ground beef, 80% lean 20% fat
¼ cup McCormick Montreal Steak Seasoning
1 tsp vegetable oil
4 slices of cheddar cheese
2 cups shredded lettuce
½ cup ketchup
¼ cup mustard
8 hamburger buns, toasted

Instructions:

In a medium-size bowl, combine ground beef and McCormick Montreal Steak Seasoning. Form meat into 8 loosely packed 3 oz balls. Heat a cast iron pan on medium-high. Add oil. Add 4 ground beef balls to pan. Smash down with a spatula to form a 4" burger. Increase heat to high. Flip burgers after 2 to 3 minutes, or when a deep brown crust forms. Lay cheese on top. Cook until slightly melted. Keep warm. Repeat with remaining meat. Place on buns. Top with shredded lettuce, ketchup and mustard.

Veggie Kebabs Ingredients:

Makes 8 servings

6 to 8 cups assorted vegetables (button mushrooms, yellow, green, or red peppers, red onion, cherry tomatoes and zucchini)
2 Tbsp Montreal Steak Seasoning
¼ cup lemon juice

1/3 cup olive oil
2 Tbsp water
2 Tbsp parsley, chopped

Instructions:

Wipe mushrooms and leave whole. Leave cherry tomatoes whole. Cut peppers and onions into 2" pieces. Cut zucchini into 1" pieces.

In a small bowl, combine Montreal Steak Seasoning, lemon juice, olive oil, water and parsley. In a large resealable bag, combine vegetables and marinade. Refrigerate for 3 hours. Layer vegetables onto metal skewers. Grill over medium-high for approximately 10 to 15 minutes, turning occasionally until vegetables are tender.

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