

Dolce Diablo Pork Skewers

Ingredients:

5-6 oz of pork cuts
½ red onion, cut into chunks
1 red bell pepper, cut into squares
1 green bell pepper, cut into squares
Salt, black pepper, oregano, oil
The Elixir should be your dip

Instructions:

Season the meat with salt, pepper, oregano, and oil. Skewer the meat and vegetables as shown on the photo. In a very hot pan, sear the skewers on all sides, so they brown nicely – about a minute on each side. Transfer them in a preheated oven, set to 375 Fahrenheit, and let them cook for further 6-7 minutes. Serve with **The Elixir** and enjoy !

