

RECIPE | PEPPERS

# GRILLED VEGGIE KABOBS



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# GRILLED VEGGIE KABOBS

Recipe created by *Laura Ashley Johnson*



**20 min**

**8 min**  
PREP.

**12 min**  
COOKING



**4**



**easy**

## INGREDIENTS

- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers
- 2 ears** fresh corn, quartered
- 2 zucchinis**, sliced
- 1 red onion**, cubed
- 2 cups** baby portobello mushrooms

- 2 tbsp** olive oil
- ½ tsp** salt
- ¼ tsp** black pepper
- Metal or wooden skewers

## DIRECTIONS

- 1** Preheat grill to medium-high heat.
  - 2** To prepare the kabobs add pepper, onion, zucchini, mushroom, and corn to each skewer. Continue this process until skewers are full.
  - 3** Brush olive oil on all sides of the veggies and sprinkle with salt and pepper.
  - 4** Place kabobs on grill for 6 minutes per side.
  - 5** Remove vegetables from skewers and serve.
- Pro-tip: If using wooden skewers, make sure to soak them for at least 15 minutes in water before placing them on the grill.