



RECIPE | PEPPERS

GRILLED VEGGIE KABOBS



20 min

8 min
PREP.

12 min
COOKING



4



easy

INGREDIENTS

Recipe created by *Laura Ashley Johnson*

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.

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