

RECIPE | PEPPERS



MINI SWEET PEPPER ISLAND KABOBS



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Recipe created by *Amber Bogardus*



INGREDIENTS

- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers, halved
- 1 lb** raw shrimp without shells, deveined and cleaned
- 1 lb** pineapple, cut into cubes
- 6 tbsp** brown sugar
- 3 tbsp** coconut oil, divided
- 2 tbsp** agave syrup
- 2 tsp** sriracha
- 2 tsp** garlic, minced

- 2 tsp** Dijon mustard
- 1 tsp** vanilla extract
- ½ tsp** salt
- ¼ tsp** black pepper
- 12** wooden skewers, pre-soaked

DIRECTIONS

- 1 Preheat the grill to medium-high heat.
- 2 Prepare the brown sugar glaze by combining 2 tbsp coconut oil, brown sugar, garlic, Dijon mustard, agave syrup, vanilla extract, salt, and pepper in a small microwave-safe bowl. Microwave for 30 seconds at a time, stirring in between until coconut oil and brown sugar has melted together.
- 3 To prepare the kabobs, add a piece of pepper, a pineapple cube, and then a shrimp to each skewer. Continue this process until skewers are full.
- 4 Brush remaining coconut oil to the grill grates. Grill the kabobs for 4 minutes on each side, brushing them with the brown sugar glaze on the exposed side in between turns until the shrimp are opaque.
- 5 Serve immediately.



20 min

10 min
PREP. | **10 min**
COOKING



6



easy