

HERBED VEGETABLE KEBABS

Ingredients

3/4 C. Olive oil

1/4 C. Balsamic vinegar

1 Tbsp. Fresh basil leaves, chopped

1 Tbsp. Fresh rosemary, chopped

1 Tbsp. Fresh thyme, chopped

1/4 tsp. Salt

1/4 tsp. Black pepper

1 Medium red onion, cut into 8 wedges

1 Medium red bell pepper, cut into 8 chunks

1 Medium zucchini, cut into 1-inch slices

8 Large fresh mushrooms



Method

Combine olive oil, vinegar, basil, rosemary, thyme, salt & pepper.

Place onion, red pepper, zucchini, corn & mushrooms in plastic bag with zippered closing; add olive oil mixture to bag. Seal; shake or turn bag to coat. Marinate in refrigerator 2-4 hours.

Remove vegetables from marinade; reserve marinade. Thread vegetables onto 8, 10-inch skewers. Grill or broil 4-5 inches from heat, turning, and basting with reserved marinade, 10 to 15 minutes, or until vegetables are tender.