



Grilled Veggie Kabobs

Ingredients:

- 2 Witten zucchini, cut into 2" chunks
- 2 Witten yellow squash, cut into 2" chunks
- 8 ounces fresh mushrooms, cleaned
- 2 Witten red and green bell peppers, cut into 2" chunks
- 2 medium red onions, cut into wedges
- 2 Witten ears sweet corn, cut into 2" chunks
- 16 whole cherry tomatoes
- 8 ounces teriyaki sauce

Preparation:

Wash vegetables except mushrooms. Brush mushrooms clean. Prepare vegetables according to recipe. Cook corn in boiling water for about 4-8 minutes. Toss vegetables in teriyaki sauce. Thread vegetables onto skewers. Place on grill over medium-hot heat. Baste occasionally with teriyaki sauce. Grill 20 minutes or until tender.



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