Grilled Veggie Kebab with Vidalia Onion



A bright and colorful way to cook your veggies.

Timing

Prep time	Total time	Skill level
15 mins	**30 mins**	**Easy**

What You'll Need

- 4 Wooden or metal skewers
- 12 Cherry tomatoes
- 1 Red pepper cut into 1 inch chunks
- 1 Orange pepper cut into 1 inch chunks
- 1 Vidalia onion cut into 1 inch chunks
- 1 Red onion
- 12 Button mushrooms
- 1/3 Cup olive oil
- Dried dill
- Dried coriander
- Salt and pepper

Directions

1. Soak skewers in water for 10-15 minutes
2. Marinate vegetables with ¼ cup olive oil, ¼ tsp. dried dill. ¼ tsp. dried coriander, a pinch of salt and pepper for 10-15 minutes (save marinade for basting as it cooks).
3. Thread all vegetables alternatively onto skewers
4. Pre-heat grill and lightly oil grate.
5. Place skewers on grill diagonally for 3 minutes; turning, basting, and rotating for 10-15 minutes until cooked through.
6. Remove and serve with your favorite grilled protein.