Grilled Sausage and Pepper Kabobs

Grilled Sausage and Pepper Kabobs
Image not found or type unknown

Experience a vibrant explosion of colors with this delightful summer grilling recipe! Savory sausage meat, sweet onions, vivid bell, and mini sweet peppers unite to create these flavorful kabobs.

Timing

Prep time	Total time	Skill level
15	27	**Easy**

What You'll Need

- 2 large, sweet onions, cut into thick pieces.
- 3 medium red, orange, and yellow bell peppers, sliced into colorful chunks
- 1 bag of Sweetpeps mini sweet peppers, cut into bite-sized pieces
- 2 lbs. of cured sausage, generously sliced
- 1 cup of whole button mushrooms
- 1 cup of cherry tomatoes, for a burst of red
- ¼ cup of olive oil
- Salt and pepper to enhance the flavors

Salad

- Fresh greens of your choice (e.g., lettuce, spinach, arugula)
- Balsamic dressing

Directions

1. Preheat your grill to medium-high heat, reaching approximately 375°F (190°C).
2. In a small bowl, blend the olive oil, salt, and pepper to create a delightful flavor infusion.
3. Brush the thick onion pieces, vibrant peppers, and earthy mushrooms with the flavorful oil mixture, ensuring they are well coated.

4. Thread the ingredients onto metal or pre-soaked wooden skewers, creating a visually pleasing mosaic by alternating between the colorful peppers, sweet onions, sausage slices, button mushrooms, and vibrant cherry tomatoes.
5. Place the skewers on the grill and let them sizzle for approximately 5 minutes on one side. Then, carefully flip them over and continue grilling for another 5 minutes or until the sausage is cooked through, and the vegetables are grilled to perfection.
6. While the kabobs are grilling, prepare a refreshing side salad with fresh greens of your choice. Serve with balsamic dressing for an extra burst of flavor.
7. Serve these delectable kabobs immediately, alongside the salad, and relish in the symphony of flavors and vibrant colors that make this summer grilling experience truly unforgettable.