

EASY GRILLED VEGGIE SKEWERS

Prep Time 15 minutes

Cook Time 30 minutes

Total Time 45 minutes

Servings 4

INGREDIENTS

- 2 ears fresh corn cut into about 3 inch pieces
- 1 green bell pepper diced into medium-large chunks
- 1 red bell pepper diced into medium-large chunks
- $\frac{3}{4}$ large red onion diced into medium-large chunks
- olive oil to taste (olive oil spray would be easier, but you can also use a basting brush to apply to vegetables)
- salt and pepper to taste

INSTRUCTIONS

1. Preheat your grill to around 350°
2. Arrange your vegetables on your skewers as you prefer.
3. Transfer the skewers to your preheated grill and spray with olive oil to taste (stand back to keep flames from getting too close to you).

Note: If you don't have olive oil spray, pour 2-3 tbsp of olive oil into a small dish and use a basting brush to apply directly onto the skewers.

4. Season with salt and pepper to taste and cover the grill with its lid.
5. Let cook for about 15 minutes, then flip over and apply more olive oil, salt and pepper. Close the lid and allow to cook for an additional 15 minutes.
6. Once grill marks are present and vegetables are cooked, serve alongside your favorite dishes. Enjoy!

