

Grilled Vegetable Skewers

These delicious grilled vegetable skewers are a perfect vegetarian main dish option. Packed with flavorful veggies and seasoned to perfection, these skewers are sure to be a hit at your next barbecue or dinner party.



Main Dish

20 min

Total time

Easy

Difficulty

180

kcal / serving

Ingredients

- 1 zucchini
- 1 red bell pepper
- 1 yellow bell pepper
- 1 red onion
- 8 cherry tomatoes
- 8 button mushrooms
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1 teaspoon dried oregano
- Salt and pepper to taste

Steps

- 1 Preheat grill to medium-high heat.
- 2 Cut zucchini, bell peppers, and red onion into bite-sized pieces.
- 3 Thread the vegetables onto skewers, alternating between different types of vegetables.
- 4 In a small bowl, whisk together olive oil, minced garlic, dried oregano, salt, and pepper.
- 5 Brush the vegetable skewers with the olive oil mixture, making sure to coat them evenly.
- 6 Place the skewers on the preheated grill and cook for about 10-12 minutes, turning occasionally, until the vegetables are tender and slightly charred.
- 7 Remove the skewers from the grill and let them cool slightly before serving.