

## **Veggie Shishkabob**

By Brenda Critell



### **Ingredients**

- 2 medium zucchini, cut into 1 inch slices
- 2 yellow summer squash, cut into 1 inch slices
- 1/2 pound whole fresh mushrooms
- 1 or 2 Japanese eggplant
- 1 or 2 bell peppers
- Red or white onions
- 1/3 cup olive
- 2 tablespoons lemon juice
- 1 tablespoon fresh chopped basil
- 1 tablespoon fresh chopped parsley
- 2 crushed or minced garlic cloves
- 1 tablespoon fresh chopped oregano
- 1/2 teaspoon salt
- 1/8 teaspoon pepper

### **Directions**

1. Mix oil and herbs together. Place all cut up veggies in a gallon Ziplock bag, and pour the oil and herb mixture over it. Seal the bag and let the veggies marinate for a couple of hours.
2. On metal or soaked bamboo skewers, alternately thread zucchini, yellow squash, eggplant, bell peppers, onions, and mushrooms. Brush the leftover oil and herb mixture over vegetables. Grill, uncovered, over medium heat for 10-15 minutes or until vegetables are tender, turning and basting occasionally with herb mixture.
3. ENJOY!