



## **Festive Kabobs**

Recipe appears in the Big Green Egg Cookbook and is the perfect dish to serve with your champagne on New Year's Eve as you toast to a New Year of food cooked on the EGG!

### **Ingredients**

½ large yellow pepper, washed, cored, seeded and cut in 1-inch squares  
½ large red pepper, washed, cored, seeded and cut in 1-inch squares  
1 cup mushrooms  
½ cup yellow squash  
½ small red onion, peeled, quartered and separated in layers  
20 sea scallops (or other)  
Olive oil  
Salt and pepper

### **Instructions**

Set the EGG for direct cooking at 350°F/177°C.

Prepare kabobs by altering vegetables and scallops on Flexible Skewers.

Drizzle kabobs lightly with olive oil and season with salt and pepper.

Place kabobs on cooking grid and grill for about 10 minutes, or until scallops are cooked through. Do not overcook or scallops may become tough.

Transfer to clean platter; let rest at least 2 min. Serve over rice.

Serves 4.