



Bell Pepper Kabobs

Recipe adapted from Better than Bouillon. For more information about Better than Bouillon, visit betterthanbouillon.com.

Ingredients

2 tablespoons Better Than Bouillon® Seasoned Vegetable Base
2 tablespoons olive oil
1 tablespoon red wine vinegar
1 teaspoon crushed red pepper flakes
1 red bell pepper, cut into 2 inch pieces
1 orange bell pepper, cut into 2 inch pieces
1 yellow bell pepper, cut into 2 inch pieces
1 green bell pepper, cut into 2 inch pieces
1 large onion, cut into 1 inch wedges
18 cherry tomatoes

Instructions

Set EGG for direct cooking (no convEGGtor) at 400°F/204°C.

Combine the Seasoned Vegetable Base, olive oil, red wine vinegar and red pepper flakes in a medium sized bowl. Add the cut vegetables to the bowl and toss to coat.

Thread the vegetables onto Big Green Egg Flexible Skewers, alternating bell peppers, onions and tomatoes.

Place the skewers directly onto the EGG and grill for 1-2 minutes per side.

Carefully remove the skewers from the EGG and serve immediately.

Serves 6