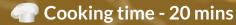
Glazed Vegetable Kebab

Honey glazed colourful vegetable kebabs.



Serves - 4

Prep time - 15 mins





Ingredients

FOR MARINADE

- 🥚 3 tbsp vegetable oil
- S 2 tbsp honey
- 1 tbsp of grainy
- 🍦 mustard
- A glug of soy sauce

FOR KEBABS

- Red onion
- Courgette
- Red, yellow and green pepper
 - Aubergine
- Cherry tomatoes
 - Cup mushrooms

Cookware Kadai, Grills and Skewer Rack

Method

- Vegan

 Pour the marinade ingredients into a

 jam jar or sealed container and shake to combine
 them.
- Thread a selection of vegetables onto your Kadai skewer and place on the Skewer Rack.
- Brush both sides of the vegetables with the marinade and place the rack on the hot Kadai grills.
- Cook on a medium hot Kadai for 20 mins or until cooked, turning occasionally.
- Serve and enjoy!
 Serving suggestions
 Goes nicely with couscous or rice.





Cookware Skewer Rack

Kadai



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