

Glazed Vegetable Kebab

Honey glazed colourful vegetable kebabs.



Serves - 4



Prep time - 15 mins



Cooking time - 20 mins



Ingredients

FOR MARINADE



3 tbsp vegetable oil



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

Method

- 🔥 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

