

Tropical Grilled Vegetable Skewers

Recipe courtesy of Draeger's Cooking School

Difficulty: Intermediate | Prep Time: 30 min | Serves 6-8

- ½ teaspoon granulated garlic powder
- ½ teaspoon granulated onion powder
- ½ teaspoon paprika
- ¾ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 1 tablespoon lime juice
- ¼ cup olive oil
- 2 medium zucchini, cut into ½ inch thick half moons
- 2 medium summer squash, cut into ½ inch thick half moons
- 1 green bell pepper, cut into 1 inch squares
- Half of a red onion, cut into wedges
- Half of a pineapple, cut into 1 inch chunks
- 8 6-inch bamboo skewers, soaked in water for 30 minutes
- ½ pound thick-cut bacon, cut crosswise into 1-inch pieces
- 1 head iceberg lettuce, cut into 6 wedges
- 1 basket grape tomatoes, quartered



In a bowl, mix together garlic powder, onion powder, paprika, salt, pepper, lime juice, and olive oil. Pour mixture over vegetables and pineapple, and toss until everything is evenly coated. Skewer the vegetables, alternating to make sure there is a variety of vegetables on each skewer.

Heat a grill pan over medium-high and preheat oven to 400 degrees. When the grill is hot, cook the skewers a few minutes on each side until nice char marks are present. If the vegetables are not yet cooked through, transfer them to a baking pan and place in the preheated oven until cooked through.

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