



FUSTINI'S[®]

Marinated Veggie Skewers

Ingredients

- 5 cups cauliflower, cut into 1-inch florets
- 1 red bell pepper, cut into 1-inch squares
- 1 yellow bell pepper, cut into 1-inch squares
- 1 cup zucchini, sliced
- 1 cup yellow squash, sliced
- 1 red onion, quartered
- 1 cup cherry tomatoes
- fresh chive, chopped
- 1/2-2/3 cup [Fustini's Gremolata Olive Oil](#)
- ¼ cup [Fustini's Citrus Oregano Balsamic Vinegar](#)
- 3 tablespoons water
- salt & pepper to taste
- 16 wooden skewers

Sharon's Hint

Save the veggie marinade to use on chicken! This is a great recipe to use what veggies you have in your fridge.

Directions

Step 1.

Steam cauliflower for 4 minutes to lightly soften. Set aside to cool. In a large bowl, whisk oil, balsamic, water, salt & pepper. Add cooled cauliflower, peppers and olives. Toss to coat. Cover and marinate at room temperature 1 hour.

Step 2.

Remove vegetables from bowl. Alternate threading vegetables and basil on each skewer. Serve at room temperature.