

# Roasted or Grilled Ratatouille Skewers



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

## Ingredients

- ¼ cup olive oil
- 2 tablespoons finely chopped fresh basil
- 1 tablespoon chopped fresh oregano
- 2 garlic cloves, minced
- ¼ teaspoon ground black pepper
- 1 yellow summer squash and 1 zucchini (8 oz each), halved lengthwise and sliced ½ inch thick
- 1 small eggplant, cut into 1 inch cubes
- 2 cups cherry tomatoes

## Directions

1. In small saucepan, combine oil, basil, oregano, garlic and pepper; mix well. Alternately thread vegetables onto skewers to make 6-8 kabobs.
2. Brush kabobs with oil mixture.
3. To Roast: Heat oven to 425°F. Place kabobs on lightly greased baking sheet and roast for 20-25 minutes, turning once, until vegetables are softened and golden brown.
4. To Grill: Heat grill to medium heat. Place kabobs directly on gas grill over medium heat or on charcoal grill 4-6 inches from medium coals. Cook 5-7 minutes or until vegetables are crisp-tender, turning once.

Recipe from Cook Well Berkeley: Spring Vegetables Made Easy, Spring 2013