

# Vegetable Kebabs

## Marinade:

1 Tbsp. olive oil	2 Tbsp. soy sauce
1 - 2 Tbsp. water	1 Tbsp. chopped green chile
1 Tbsp minced garlic	1/2 tsp. ground rosemary

## Vegetables for Kebabs:

- 1 red bell pepper, seeded and cut into 12 triangles
- 1 yellow bell pepper, seeded & cut into 12 triangles
- 2 medium zucchihi, cut into 3/4 inch slices
- 12 cherry tomatoes
- 12 whole pearl onions, peeled
- 12 crimini button mushrooms
- 1 pound baked tofu, cut into 12 cubes



Mix marinade ingredients in medium bowl, then add vegetables and tofu. With a spoon, turn all until they are completely coated. Cover bowl and chill for 1 hour. Put all on 12 metal skewers and grill for 4-6 minutes, brushing on extra marinade and turning occasionally. Serve immediately.