



VEG

INGREDIENTS

Zucchini

Eggplant

Spanish Onion

Button Mushrooms

Cherry Tomatoes

Haloumi Cheese

Salsa Verde:

1 Slice Of Thick Stale Bread

4 Tbsp Olive Oil

2 Cloves Garlic

1 Tbsp Lemon Juice

1 Bunch Chopped Parsley

Salt & Pepper

Equipment:

BBQ on hot

Chopping Board

Chefs knife

Skewers, moistened in water
(to prevent burning)

BBQ VEGETABLE HALOMMI SKEWERS

With Salsa Verde

METHOD

1. Cut ingredients into dice or equal sized pieces to enable a secure fix to the skewer
2. Marinate skewers in salsa verde and leave to flavour for 30 mins.
3. BBQ skewers at edge of BBQ to enable you to take them off if the BBQ gets too hot or any flames appear
4. Grill skewers for about 3 mins each side or until cooked to your liking.
5. Serve with desired sauces and serve at once.



Preparation time: 15 minutes

Cooking time: 10 minutes

SWAP'n'GOTM
ELGAS

For more great recipes go to:
elgas.com.au/swapngo