

Grilled Portobello Skewers

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Ingredients:

12 oz thick sliced portobellos
1/2 pint cherry or grape tomatoes
1 zucchini, sliced
1 red pepper, cleaned and chopped into about 1" pieces
1/4 red onion, peeled and pulled apart into individual scales

6 TBSP red wine vinegar
3 TBSP olive oil
2 cloves garlic, minced
1/2 tsp minced ginger
1/4 tsp salt
1/8 tsp pepper

OPT: brown rice for serving

Directions:

*Carefully place all of the vegetables into a sealable bag. You want to be sure the portobello slices don't break.
*Whisk together the red wine vinegar, olive oil, minced garlic, minced ginger, salt and pepper. Pour into the bag and refrigerate, turning once, for 2 hours.
*Remove the vegetables from the marinade. Lay them all flat and carefully push the skewers through the vegetables, with all of the vegetable options on each skewer.
*Heat your grill to medium. Place the skewers on the grill. Grill for about 5 minutes per side. The vegetables should soften.
OPT: Serve over brown rice.