

Marinated Eggplant Kabobs

Lets go meatless!! The kabobs can easily be made inside if the weather isn't cooperating just yet. I love the grill but not enough for me to grill in the cold and/or rain. These kabobs can be served over a salad, sauteed greens or brown rice. Enjoy.

xoxo,
Kristin

1) For marinade, in a large bowl whisk together oil, vinegar, oregano, mustard, rosemary, garlic and salt. Add eggplant, zucchini and red onion. Cover and marinate in the refrigerator for 1 to 2 hours.

2) On eight 10-inch skewers alternately thread the eggplant, zucchini and red onion leaving 1/4 inch between pieces.

3) You can either grill the kabobs outside or use a grill pan on the stove top. Grill over medium heat for 10 to 12 minutes or until vegetables are tender and lightly browned, turning occasionally.

Recipe from Better Home and Gardens 365 Vegetarian Meals, serves 4.