

Moroccan Vegetable Kebabs

Active Prep time: 20 mins

Cook time: 15 mins

Yield: 8-10 skewers

Ingredients

2	Red skin potatoes, cut into medium cubes
1 medium	Zucchini, sliced into thick rings
1	Red onion, cut into 1" pieces
2 medium	Bell pepper, cut into 1" pieces
1 lb	Button or brown mushrooms
Marinade	
4 tbsp	Lemon juice
6 tbsp	Olive oil
3 cloves	Garlic, minced
½ cup	Cilantro, chopped
½ cup	Parsley, chopped
¼ cup	Mint, chopped
1 tsp	Coriander, ground
½ tsp	Cumin, ground
1 tsp	Paprika
⅛ tsp	Chili powder
½ tbsp	Salt
½ tsp	Black pepper

Method

1. In a small bowl, combine all of the marinade ingredients. Set aside.
2. Wash and cut the potatoes into bite sized pieces. Place into a pot of cold salted water and bring up to a boil. Cook until potatoes can be pierced with a fork but not falling apart. Strain the potatoes and allow to cool.
3. Meanwhile, prepare the remaining vegetables, then transfer vegetables into a large ziplock bag and pour the marinade onto the vegetables. Gently massage the vegetables so that they are completely covered in the marinade. Refrigerate for at least 30 minutes or up to 4 hours for best flavor.
4. Soak bamboo skewers in water for at least 30 minutes to prevent them from burning. Alternate adding the vegetables onto the skewers. Preheat the oven to 400F.
5. Bake for 15-20 minutes until vegetables are cooked. Kebabe