



Grilled Vegetable Kebabs

Difficulty Serves
Easy-Intermediate 4



Ingredients

- 2 tbsp Patak's Madras Curry Paste
- 1 tbsp Patak's Hot Mango Chutney
- 2 zucchinis, cut into ½" rounds
- 2 small onions, quartered
- 2 medium carrots, peeled and cut into ½" rounds
- 1 red, green or yellow pepper, cut into chunks
- 4 mushrooms, cut in half

Instructions

1. In a bowl, mix together Patak's Madras Curry Paste and Patak's Hot Mango Chutney. Thread pieces of vegetable onto each kebab skewer. When all the kebabs are threaded, brush generously with the paste and chutney mix, and ensure they are well coated. Cook on a barbecue or under a hot grill, turning frequently for 10-15 minutes, until all the vegetables are cooked. Serve on a bed of rice or mixed salad, with a side dish of Patak's Hot Mango Chutney as a dip.
2. Makes 4 kebabs.

