

## Griddle Glazed Vegetable Kebabs

### Ingredients

- 1 tablespoon clear honey
- 1 teaspoon grainy mustard\*
- 2 tablespoons of oil
- 1 courgette, thickly sliced
- 1 small aubergine, cut into chunks
- 1 small red onion, cut into wedges
- 8 cherry tomatoes
- 1 orange pepper, cut into chunks

\* check label for protein content

### Method

1. Soak 4 wooden skewers in water for 30 minutes (this stops them burning.)
2. Heat oven to 200C/180C fan/gas 6.
3. Blend the honey, mustard and oil with seasoning.
4. To assemble, thread vegetables onto skewers and brush with glaze.
5. Cook for 25-30 minutes in the oven or on the barbecue, brushing with any remaining glaze before serving.