

**KIDS AT WORK!** For info: Call 828-508-3115  
**Veggie Kabobs with Argentinean Chimichurri Sauce**

<b>SAUCE</b>		
Parsley	1/2 cup	Chopped finely
Basil	1/2 cup	Chopped finely
Cilantro	1/2cup	Chopped finely
Garlic	3 cloves	Chopped finely
Onion	1/4	Chopped finely
Olive oil	1/2 cup	
Red wine vinegar	2 tbl	
Lime juice	1 tbl	
Lemon juice	1 tbl	
Salt	To taste	
Pepper	To taste	
<b>SKEWERS</b>		
	40	
Red bell peppers	2	
Zucchini	2	
Yellow squash	2	

1. Soak the skewers in water.
2. Cut the peppers, squash and zucchini into large bite-size pieces.
3. Thread the vegetables onto the skewers in an alternating pattern (will probably fit about 9 vegetable pieces on each skewer).
4. In a medium size bowl, put in the chopped herbs, garlic, onion, lemon juice, lime juice, olive oil and red wine vinegar.
5. Stir to combine.
6. Season with salt and pepper to taste.
7. Coat the veggie skewers in the sauce. Let marinate for several hours or cook immediately.
8. Bake in oven on 350F for 15 minutes. Flip each skewer. Continue to cook for another 10 minutes on second side.