



## **Grilled Bell Pepper and Tomato Kabobs with Herbs and Olive Oil**

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### **Ingredients:**

- 2 large green bell peppers
- 24 grape or cherry tomatoes
- 2 tablespoons extra-virgin olive oil
- 1 teaspoon chopped fresh basil
- 1 teaspoon chopped fresh chives
- 1/4 teaspoon finely ground sea salt

### **Preparation**

Preheat the grill to about 400 degrees F.

Core the bell peppers, and cut each into nine similar-sized pieces

For each kabob, slide a piece of bell pepper and then two tomatoes onto a grilling skewer. Follow with another piece of bell pepper and two more tomatoes, and finish with a final piece of bell pepper.

Lightly brush the grill with cooking oil, and place the skewers on the grill. Cook for five to seven minutes, until the tomatoes blacken slightly and burst, and the edges of the bell peppers blacken and soften.

Slide the vegetables off the skewers and onto a serving platter. In a small dish, stir together the olive oil, basil, chives and salt. Drizzle the oil over the vegetables, and serve warm.