

PINEAPPLE TERIYAKI VEGGIE KABOBS

Prep time: 15 mins | Grill Time: 30 mins | Grill Temp: 250 F

INGREDIENTS:

- 1 PKG **Unger Meats Pineapple Teriyaki Bratwurst**
- **Kreiser Barbecue Alberta Gold Seasoned Salt**
- Olive Oil
- Red Bell Pepper
- Red Onion
- Zucchini
- Cherry Tomatoes

**use a variety of vegetables that you prefer*

DIRECTIONS:

- Preheat your grill to 250 F
- Cut vegetables and bratwurst into bite sized pieces.
- Toss with olive oil and season with seasoning salt.
- Alternatively thread bratwurst and vegetable onto the skewers.
- Grill for about 30 mins. Note that the bratwurst are fully cooked so only need to be heated through.

Enjoy!



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