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

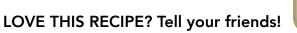
*use a variety of vegetables that you prefer

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!







UNGERMEATS