

ARTICHOKE SAUSAGE VEGETABLE SKEWERS



Ingredients

- 2 cloves garlic, chopped
- 2 tablespoons finely chopped fresh oregano
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 2 tablespoons balsamic vinegar
- 1/4 cup extra virgin olive oil
- 4 ounce large button mushrooms, cleaned
- 1 red bell pepper, cut into 1 inch squares
- 2 medium zucchini, cut into 1/2 inch slices
- 1 15 ounce can artichoke hearts, or one package frozen artichoke hearts, thawed
- 4 links Aidells Artichoke & Garlic Sausage, cut into 1/2 inch slices

Cooking Instructions

In a bowl, combine the garlic, oregano, salt, pepper, vinegar and olive oil. Toss the vegetables in the marinade and refrigerate 2-4 hours.

Set up your grill for medium high heat. Thread the vegetables and sausage alternately onto skewers and grill 8-10 minutes, until the sausage is brown and heated through.

Serve over rice or small pasta tossed with herbs and butter.

Serves 4-6



Also Great With Our
Chicken Apple or Sun-Dried
Tomato Sausage