



# Summer Veggie Kebabs with Fresh Corn Relish

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Serves 4

## Corn Relish

- 1 Tbs. olive oil
- 1 medium yellow tomato, diced ( $\frac{2}{3}$  cup)
- 1 large ear corn, kernels removed (1  $\frac{1}{3}$  cups kernels)
- 1  $\frac{1}{2}$  Tbs. white balsamic or white wine vinegar
- $\frac{1}{4}$  tsp. dry mustard powder
- 2 Tbs. coarsely chopped fresh basil

## Kebabs

- $\frac{1}{4}$  cup olive oil
- 2 Tbs. white balsamic or white wine vinegar
- $\frac{3}{4}$  tsp. dry mustard powder, divided
- 1 small yellow bell pepper, halved, seeded, and cut into 12 square pieces
- 1 medium zucchini, halved and cut into 12 slices
- $\frac{1}{2}$  small red onion, cut into 12 chunks
- 12 whole cremini mushrooms
- 12 grape or cherry tomatoes

Coat grill grate or grill pan with cooking spray, and preheat over medium heat.

To make Corn Relish: Heat oil in skillet over medium heat. Add tomato, cover, and cook 4 minutes, or until tomato is breaking down. Add corn kernels, and cook 2 minutes, or until corn is tender. Stir in vinegar and mustard powder, and cook 1 minute more. Remove from heat. Mix in basil; season with salt and pepper, if desired.

To make Kebabs: whisk together oil, vinegar, and mustard powder in small bowl.

Thread each of 12 skewers with 1 bell pepper square, 1 zucchini slice, 1 red onion chunk, 1 mushroom, and 1 tomato. Place skewers on large platter, and brush with vinaigrette mixture. Season with salt and pepper, if desired.

Grill skewers 6 to 8 minutes, turning every 2 minutes, or until vegetables are tender and browned on all sides. Serve with Corn Relish.

Credit - Vegetarian Times