

GRAILED AND PEPPERED VEGGIE SKEWERS

From the Kitchen of: Simply Catering

INGREDIENTS

Vinaigrette:

- 1/4 Cup of Olive Oil
- 2 Tablespoons of Granulated Parmesan *
- 2 Tablespoons of Red Wine Vinegar
- 2 Tablespoons of Minced Garlic
- 1 Tablespoon of Granulated Sugar
- 1 Teaspoon of Dried Oregano
- 1/2 Teaspoon of Salt and Cracked Black Pepper
- 1/4 Teaspoon of Dried Thyme
- A Dash of Chopped Basil
- *Parmesan is optional

Veggie Skewers:

- 16 Cherry Tomatoes
- 1 Red Bell Pepper, cored and cut into 1 inch thick squares
- 1 Orange Bell Pepper, cored and cut into 1 inch thick squares
- 1 Yellow Bell Pepper, cored and cut into 1 inch thick squares
- 1 Yellow Squash, halved and cut into 1 inch thick squares
- 1 Green Zucchini, halved and cut into 1 inch thick squares
- 1 Large Red Onion, peeled and quartered
- 8 Purple Potatoes, halved

INSTRUCTIONS

1. Whisk all vinaigrette ingredients together in a bowl and set aside.
2. Bring a large pot of water to a boil, throw in a pinch of salt, and add purple potatoes until cooked through (about 10-12 minutes), Drain.
3. Combine cooked potatoes and cut veggies and pour vinaigrette on top. Let sit, preferably overnight, to marinate.
4. Place skewers in a bowl of water prior to placing food on them. This prevents them from breaking.
5. We highly recommend using a charcoal grill for the best flavor. At this time, create a pile of bricks on the grill, light, and wait for embers to turn gray.
6. While the grill is being prepared, begin to skewer potatoes and veggies in any cool color order you'd prefer. Then place on oiled grill plate and rotate for 5-7 minutes, or until cooked thoroughly.

Place of a bed of Rainbow Pasta and ENJOY!



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RAINBOW PASTA

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INGREDIENTS

- 16 oz. noodles of choice
- All-natural food coloring*
- 2 TBSP water
- 2 TBSP olive oil
- 1 TBSP minced garlic
- Pinch of salt and pepper
- Zip top bags

*We love India Tree Brand food coloring.

INSTRUCTIONS

1. Cook pasta according to package directions (or make your own!)
2. While pasta is cooking, put water and food coloring in different bags depending on the amount of colors you are wanting to make. Once pasta is al dente, rinse with cold water. Then divide pasta up into the individual bags and let sit for up to 5 minutes. Then drain and combine pasta, rinsing with cold water once more.
3. Once the rainbow pasta is finished, add your sauce of choice. We recommend keeping it simple by tossing the pasta in olive oil, minced garlic, and finishing with a dash of salt and pepper.

ENJOY! THESE FREE PRINTABLE RECIPE CARDS ARE BROUGHT TO YOU BY:

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