

RECIPE

PORTOBELLO, BELL PEPPER AND POTATO SKEWERS

Prep time: 20 min

Cook time: 10 min

Total time: 30 min

Serves 4-6

INGREDIENTS

1 lb mini potatoes

1/3 cup olive oil, and extra to brush

1 lb chopped fresh rosemary leaves

Steak seasoning, to taste

Salt and black pepper, to taste

1 red onion, cut into 1 1/2 -inch pieces

2 red bell peppers, cut into 1 1/2 - inch pieces

4 Portobello Mushrooms, cut into 1-inch pieces

DIRECTIONS

1. Whisk together 1/3 cup of olive oil, steak seasoning, rosemary leaves and salt and black pepper, to taste.
2. Marinade the Portobello Mushrooms in the marinade mixture.
3. Thread the Portobello Mushrooms, onion and bell pepper pieces onto the skewers; brush the potatoes, bell peppers and onions with some olive oil.
4. Preheat the grill to medium-high heat.
5. Add the skewers to the grill and cook, turning occasionally, until done.

Bon Appetit!



Pair With

2015

**Reserve Cabernet
Sauvignon**

Rodrigue Molyneaux
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