



# Chipolata Veggie Kebabs

SERVES: 4 - 6

## INGREDIENTS

- 8 Peppercorn Extra Lean Chipolatas
- 2 large zucchinis
- 2 capsicums (any colour)
- 10 cherry tomatoes
- 10 wooden skewers
- Olive oil
- 1½ cups of couscous
- Green salad

## PREPARATION

1. Cut all veggies and sausages into chunks.
2. Thread veggies and sausages onto skewers.
3. Brush skewers all over with olive oil.
4. Bake in a 180°C (fan-forced) oven for 20 minutes or cook on the BBQ.
5. Place couscous in a shallow bowl, add 1½ cups of boiling water and cover for 5 minutes.
6. Fluff couscous with fork, serve with kebab and a green salad if desired.