# Grilled Fruit and Vegetable Kabobs

## Ingredients:

- 2 large red bell peppers, cut into 2-inch pieces
- 1 large pineapple, peeled and cut into 2-inch pieces
- 1 large red onion, cut into 2-inch pieces
- Olive oil, for drizzling
- 8 wooden or metal skewers

## Honey-Lime Vinaigrette:

- 1 tablespoon olive oil
- 1 tablespoon honey
- 1 teaspoon cumin
- Juice of 1 lime
- 1/2 bunch fresh cilantro chopped

## Instructions:

- Heat your grill to medium-high heat.
- For the kabobs: Place the fruit and vegetables in a bowl and drizzle with olive oil. Mix to coat.
- Thread 1 piece of red pepper, 1 piece of pineapple and 1 piece of red onion on a skewer.
- Repeat the process until you reach the end of the skewer.
- Continue with the remaining fruit, vegetables, and skewers.
- Grill the kabobs until all sides have char marks, or about 3 minutes on each side.
- For the Honey Lime Vinaigrette: Add the olive oil, honey, cumin, lime juice, and cilantro to a small bowl and mix until combined.
- Drizzle the vinaigrette over the grilled kabobs. Enjoy!
- Refrigerate leftovers.

## How to store:

- Store in an airtight container in the fridge
- Lasts up to four days if stored properly