



# CHARGRILLED KEBABS WITH TZATZIKI SAUCE

## INGREDIENTS

100 Grams Harvest Gourmet Chargrilled Pieces

1 Unit Yellow Capsicum

1 Unit Red Capsicum

10 Units Cherry Tomatoes

1 Unit Lime, common

2 Tablespoons Olive Oil

1 Teaspoon Paprika Powder

1 Teaspoon Italian Herbs

1 Teaspoon MAGGI® CukupRasa™

1 Teaspoon Honey

1 Unit Japanese Cucumber

60 Grams Yogurt, Greek, Plain, Lowfat

1 Teaspoon MAGGI® CukupRasa™

1 Tablespoon Honey



A meat-free spin inspired by the classic Middle Eastern street food that you can easily make at home. Made with Harvest Gourmet Chargrilled Pieces that have an authentic smoky taste!

## PREPARATION

### 1. Preparation of Kebab Marinade

In a bowl, combine lime, olive oil, paprika powder, Italian herbs, MAGGI CukupRasa and honey. Mix well.

### 2. Kebab Preparation

Put the capsicums, Harvest Gourmet Chargrilled Pieces and cherry tomatoes in the skewers according to the sequence and color. Make it to the end. Set it aside.

### 3.

Preheat the grill, put a little oil and bake the kebabs. Spread the kebab marinade on the surface of the kebab. Cook until it turns color and brown.

### 4. Preparation of Tzatziki Sauce

In a bowl, combine japanese cucumber, yogurt, dill, MAGGI CukupRasa and honey. Mix well and serve with the chargrill kebabs.

Recipe created by SHARIFAH HAMIDAH

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