



RECIPE | PEPPERS

MINI SWEET PEPPER ISLAND KABOBS



20 min

10 min
PREP.

10 min
COOKING



6



easy

INGREDIENTS

Recipe created by Amber Bogardus

1 lb Pure Flavor® Aurora Bites Mini Sweet Peppers, halved
1 lb raw shrimp without shells, deveined and cleaned
1 lb pineapple, cut into cubes
6 tbsp brown sugar
3 tbsp coconut oil, divided
2 tbsp agave syrup
2 tsp sriracha
2 tsp garlic, minced
2 tsp Dijon mustard

1 tsp vanilla extract
½ tsp salt
¼ tsp black pepper
12 wooden skewers, pre-soaked



DIRECTIONS

- 1 Preheat the grill to medium-high heat.
- 2 Prepare the brown sugar glaze by combining 2 tbsp coconut oil, brown sugar, garlic, Dijon mustard, agave syrup, vanilla extract, salt, and pepper in a small microwave-safe bowl. Microwave for 30 seconds at a time, stirring in between until coconut oil and brown sugar has melted together.
- 3 To prepare the kabobs, add a piece of pepper, a pineapple cube, and then a shrimp to each skewer. Continue this process until skewers are full.
- 4 Brush remaining coconut oil to the grill grates. Grill the kabobs for 4 minutes on each side, brushing them with the brown sugar glaze on the exposed side in between turns until the shrimp are opaque.
- 5 Serve immediately.

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