

# Cyprus Grill

*The Original & The Best!!*

## How To Make Grilled Vegetable Souvlaki



(The Cyprus Grill Small Skewers can be used for this recipe)

### Ingredients Required:

- Zucchinis
- Bell Peppers - Red, Green, Yellow
- Red Onions
- Olive Oil
- Dry Oregano
- Salt



# *Cyprus Grill*

*The Original & The Best!!*

## **Step 1: Prepare the Ingredients**

Wash and prepare the vegetables for the Skewers. Cut them in bite-size pieces. Be careful not to cut the red onions in too small pieces.

## **Step 2: Marinate the Vegetables**

In the bowl of olive oil, mix the dry oregano, salt and pepper (if using), and add the cut vegetables making sure that each piece is fully covered by the marinade.

## **Step 3: Prepare the Cyprus Grill**

Get the Cyprus Grill ready 20-30 minutes before you plan to cook.

Note: It is ready to cook on when there are no more flames and the charcoal has turned white.

## **Step 4: Make Skewers**

Place each piece onto the Skewers the way you want until all the ingredients are used. Their different colours will give you a few options to play with for visual effect. Your skewers are now ready to barbecue.

## **Step 5: Barbecue Skewers**

Place the Skewers on the Cyprus Grill and turn the motor on and let them cook until achieving desired results.

Once cooked remove from the grill and place on a baking tray.

## **Step 6: Serve and Enjoy**

Serve immediately straight off the grill. They can be served with Pita bread, Couscous, and a few sliced tomatoes.