

GRILLED CHORIZO KEBABS

From Chelsey Hernandez

Ingredients:

For the sauce:

- ¼ cup GOYA® Extra Virgin Olive Oil
- 1 tsp. GOYA® Minced Garlic (or 2 fresh garlic cloves, finely chopped)
- ½ tsp. Paprika
- 2 tsp. finely chopped fresh parsley
- GOYA® Adobo All-Purpose Seasoning with Pepper, to taste

For the Skewers:

- 1 bell pepper, cut into 1" squares
- 1 package (7 oz.)
- GOYA® Chorizo, cut into ¼" rounds
- ½ onion, cut into 1" squares
- 8 grape tomatoes

Instructions:

For the Sauce:

- Heat oil in small skillet over medium heat until warm; add garlic and paprika to oil. Cook until garlic is light golden brown and fragrant, about 30 seconds. Transfer sauce to bowl to cool. Stir in parsley and adobo; set aside.

For the Skewers:

- Alternately thread peppers, chorizo and onions among 8 skewers, beginning and ending with pepper. Add grape tomato to bottom of each skewer.
- Heat grill to medium heat. Add skewers to hot, greased grill grates. Cook, turning skewers occasionally, until vegetables are tender and chorizo is well browned, about 5 minutes. Transfer skewers to platter; drizzle with reserved sauce.