

# **MIXED VEGETABLES CHEESE SHISH KEBABS**

**Preparation time: 55 minutes**

**Servings: 2-3**

## **Ingredients:**

- 250g paneer
- 1 red bell pepper
- 1/2 finely sliced zucchini
- 1 cucumber
- 10 green olives
- Peppercorns
- 1/2 teaspoon chili flakes
- 1 squeezed lemon
- 1/2 teaspoon black pepper
- 1/2 teaspoon cumin
- Handful of basil leaves
- Shish Kebab sticks
- 3 tablespoons olive oil



## **Directions:**

1. Blend the olives, cumin, black pepper, chili flakes, and a few basil leaves in a mixer.
2. Add olive oil, and lemon juice to this paste to make the marinade. Mix well and keep aside.
3. Thread the zucchini, red bell pepper, and paneer on the Shish Kebab sticks.
4. Brush the marinade on the veggies.
5. Preheat the grill, drizzle with olive oil, and lower the Shish Kebabs into the pan and grill them.
6. Offer to Krishna with love and devotion!

Note – You can also include any vegetables or cheese of your choice.