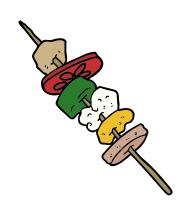


## <u>RECIPE</u> ANTI PASTO KEBABS

(Makes 4 Kebabs)



## **INGREDIENTS**

12 cherry tomatoes

1/2 Cucumber

A handful of spinach leaves

8 small cubes of any cheese

2 Rolls of Ciabatta Bread

Jar Black and green pitted olives

1 Red and 1 Yellow pepper

A selection of Black and green grapes

2 Ripe Figs if available

1Large Orange

Thinly sliced ham or chicken

Slices of Chorizo

Sprig Basil Leaves

1/2 Tablespoon Olive oil

1 Tablespoon Balsamic Vinegar

## EQUIPMENT

Kebab Sticks

Knife to cut ingredients if needed

Chopping board

Measuring Spoons

Small pot for dressing

Plates to serve

## **INSTRUCTIONS**

1. Wash all the vegetables and fruit you are going to use.

- 2. First prepare your chosen ingredients by cutting and chopping into cubes about the size of an ice cube ready to thread onto the kebab stick. Then place them in separate little sections on a plate.
- 3. Once you have everything ready on the plate start to thread onto your kebab stick by following your final design.
- 4. Next measure out the olive oil and balsamic vinegar into a small pot and tear some fresh basil leaves in to the pot put the lid on securely and shake to create your dressing to go with your kebab.
- 5. Cover and refrigerate until your are ready to eat.
- 6. When ready pour over the dressing and eat straight from the stick!







