



SWEET MAPLE PORK TENDERLOIN SHISH KABOBS

* Thanks to Lorna Munday-Meevis for the recipe and photo.

2 pork tenderloins, silver skin removed and cut into 1-inch pieces

5-6 cups assorted vegetables (zucchini, peppers, red onion, cherry tomatoes)

1 Tbsp. **Onion Garlic & Herb Seasoning**

Marinade

2 Tbsp. **YGY Easy Eats Sweet Maple Vinaigrette**

¼ cup avocado oil

¼ cup white balsamic vinegar

1 tsp. dry mustard powder

Marinate the pork tenderloin pieces in the marinade for 2-3 hours. Season the vegetables with **Onion, Garlic & Herb Seasoning**.

When ready to assemble, thread the skewers, alternating between meat and vegetables. Preheat the BBQ to medium-high, place the kabobs on the grill and turn often to avoid burning. Cooking time will be 10-15 minutes. If using wooden skewers, soak for several hours to prevent burning.

