

Summer Breeze Veggie Kebabs

with Spicy Avocado Sauce

PREP: 20 min

CHILL: 30 min

GRILL: 5-8 min

Ingredients

avocado sauce

1 ripe avocado, peeled and pitted

1 cup sour cream

1/4 cup fresh dill, chopped

2 scallions, coarsely chopped

1 clove garlic, minced

1/2 medium jalapeno, seeded and coarsely chopped

Salt + pepper

Fresh lime

kebabs

4 button mushrooms, stemmed

4 heirloom cherry tomatoes

1 yellow pepper, cut into 1-in chunks

1 zucchini, cut into 1/2-in chunks

2-3 Ruth's Sweet & Tangy

Veggie Balls, thawed

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Instructions

1. Add all ingredients for the avocado sauce to a blender. Pulse to combine, then blend until creamy and smooth. Chill for 30 min.
2. Preheat grill to medium.
3. Assemble kebabs using wooden or metal skewers. (If using wooden skewers, soak in water for 15 min before assembling kebabs.)
4. Grill kebabs for 5-8 minutes, turning occasionally.
5. Serve immediately with avocado sauce on the side for dipping.