



CHORIZO MEATBALL KABABS

INGREDIENTS

14 oz. Plant-Based Chorizo Ground
½ cup grated carrots
1 egg
1 small, sweet onion, trimmed for skewers
1 each small red, green, and yellow bell peppers, trimmed for skewers
Avocado oil
Ranch dressing

TIME: 27 mins (Prep Time 15 mins / Cook Time 12 mins) **SERVES:** 4 **TYPE:** Vegetarian

INSTRUCTIONS

- 1 Preheat oven to 400° F
- 2 Combine chorizo ground, carrot, and egg in medium bowl, mix thoroughly.
- 3 Shape into small meatballs.
- 4 Thread onto skewers alternating meatballs, 1 piece of each pepper color, 1 piece onion, then another meatball. Repeat until skewer is full.
- 5 Place filled skewers onto baking pan. Brush with avocado oil.
- 6 Bake for 10-12 minutes until golden brown.
- 7 Enjoy with a drizzle of Ranch dressing.

QUICK TIP



Add tomato, squash or your favorite veggies to your skewers

Before
the butcher™