

# Sausage Skewers

## Instructions

1. Preheat grill to medium-high heat.
2. Soak wooden skewers in water for at least 10 minutes.
3. Chop sausage and veggies into 1-inch pieces.
4. Season with olive oil, oregano, garlic, salt, and pepper.
5. Alternate adding pieces of veggies and sausage to skewers.
6. Grill skewers for 8-10 minutes or until barely charred.

## Ingredients

- 1 package of smoked turkey sausage (or chicken or beef sausage if preferred)
- 2 bell peppers, cut into 1-inch pieces
- ½ large red onion, cut into 1-inch pieces
- 10 large mushrooms, whole or half mushrooms work better than thin slices
- 3 celery stalks
- 2 tbsp olive oil
- 2 tsp dried oregano
- 1 tbsp garlic powder
- Salt and pepper to taste

## Grocery List (add optional toppings to list as desired)

### Produce

- Bell Peppers
- Celery
- Mushrooms
- Red onion

### Protein

- 1 package of smoked turkey sausage  
(can substitute chicken or beef  
sausage if preferred)

### Pantry

- Salt
- Pepper
- Olive oil
- Oregano
- Garlic powder