**Grilled Bread and Veggie Kebabs**

Serves 2

**Ingredients:**

3 thick slices ciabatta bread, cut into 2.5cm cubes

2 tablespoons olive oil

2 teaspoons lemon juice

1 teaspoon garlic salt

1 teaspoon dried lemon\-pepper seasoning

1 medium zucchini

1 punnet mushrooms

1 punnet red cherry tomatoes

**Method:**

1. Place bread cubes in a large bowl.
2. In a small bowl combine oil, lemon juice, garlic salt and lemon-pepper seasoning.
3. Drizzle half of the oil mixture over bread cubes; toss gently to coat.
4. Using a vegetable peeler, cut zucchini lengthwise into long, thin ribbons until you reach the center seeds.
5. Repeat on the other side.
6. Discard or save center piece of zucchini for another use.
7. In another large bowl combine zucchini ribbons, mushrooms, and cherry tomatoes.
8. Drizzle with the remaining oil mixture; toss gently to coat
9. On eight bamboo skewers, alternately thread vegetables and bread cubes, threading the zucchini accordion-style and leaving 1cm between all of the pieces
10. For a charcoal or gas grill, place kebabs on the grill rack directly over medium heat.
11. Cover and grill for 3 to 5 minutes or until vegetables are tender and bread is just starting to brown, turning once halfway through grilling.

**Serving suggestions:**

Arrange the kebabs on mixed salad greens and drizzle with a reduced-fat vinaigrette, or serve the skewers with prepared hummus.

