

## Pork Kabobs

### Ingredients

- 4 1 ½ inch thick boneless pork chops
- 2 large zucchini
- 1 yellow bell pepper
- 1 red bell pepper
- 3 tablespoons olive oil
- 1 tablespoon coarse ground black pepper
- 1 tablespoon salt
- 1 tablespoon Italian seasoning
- 2 tablespoons honey
- ½ tablespoons paprika

### Preparation

- **Step 1:** Cut pork chops and veggies into large bite size chunks or slices.
- **Step 2:** Mix ½ tablespoon salt, ½ tablespoon pepper, ½ tablespoon Italian seasoning, ½ tablespoon paprika and rub the pork with the seasoning mixture
- **Step 3:** Mix the second half of the dry seasonings with olive oil and Italian seasoning and cover the veggies with the olive oil mixture
- **Step 4:** Preheat the oven to 375 and place the pork in a greased cookie sheet or roasting pan for 15 minutes. Remove from heat , the pork will not be completely cooked through.
- **Step 5:** Take the pork and veggies and place them on wooden or metal skewers. If you use wooden skewers soak the skewers in salt water for about an hour first
- **Step 6:** Fire up the grill or if you are cooking them in the oven preheat it to 425. Drizzle the kebabs with the honey and place them on the heat
- **Step 7:** Cook the skewers until the pork gets a nice sear be careful to not overcook the veggies