

## INGREDIENTS

2 packs Garden Gourmet Sensational Sausage

1 fresh pineapple or pre-cut

½ courgette

1 red bell pepper

1 red onion

4 japalenos (for sauce)

1 tomato (for sauce)

1 onion (for sauce)

A bunch of cilantro

1 liime

Some salt



This is the perfect BBQ recipe if you love the combination of spicy and sweet made with Garden Gourmet Sensational Sausage! Tasty, vegan and done in 15 minutes. Try it out!

## PREPARATION

### 1. Cut the veggies and thread them on skewers

Cut the pineapple, zucchini, red onion and bell pepper into pieces that you can easily thread on a skewer. Cut each sausage into 3 pieces.

### 2. Build your skewers!

Thread the pieces of Garden Gourmet Sensational Sausage, vegetables and pineapple alternately on the skewers. Keep them covered in plastic wrap in the refrigerator.

### 3. Make the green salsa

Halve the jalapeno peppers and remove the seeds, or leave them in if you like it very spicy. Chop the tomato and onion coarsely and grind together with the coriander in the food processor into a fine salsa. Season further with salt and lime juice.

### 4. Fire up the grill and serve it up!

Grill the skewers on the BBQ, serve with the salsa and garnish with extra coriander.

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