



### Honey-Mustard Chicken-Sausage Kebabs

Servings	4 servings
Prep Time	0 hours, 10 minutes
Cook Time	0 hours, 10 minutes

#### Summary

These super-easy kebabs are a great weeknight meal, especially paired with whatever other veggies you have on hand grilled alongside.

#### Ingredients

- 6 Tablespoons Dijon mustard
- 2 Tablespoons honey
- 1 Tablespoon mayonnaise
- 4 fully cooked sun-dried-tomato chicken sausages, each cut into 6 pieces
- 24 mini bell peppers
- Olive oil
- Metal skewers

#### Instructions

1. Prepare barbecue (medium-high heat). Whisk mustard, honey, and mayonnaise in small bowl to blend. Thread 3 sausage pieces alternatively with 3 peppers onto each of 8 skewers and place on baking sheet. Brush with milk; sprinkle with salt and pepper.
2. Grill skewers until vegetables are lightly charred and crisp-tender and sausage is heated through, turning occasionally and brushing with mustard mixture during last 1 or 2 minutes, about 8 minutes total.
3. Arrange skewers on platter. Brush with any remaining mustard mixture.

#### Sources

June 2009 Bon Appetit magazine - via Epicurious  
<http://www.epicurious.com/recipes/food/views/Honey-Mustard-Chicken-Sausage-Kebabs-353417>

#### Related Recipes

Talking whole foods - [http://www.localdish.net/posts/talking\\_whole\\_foods](http://www.localdish.net/posts/talking_whole_foods)