

## **ROUGETTE Bon·fire Marinated Grilling Cheese Skewers**

### **Ingredients for 4 servings:**

1 pack of ROUGETTE Bon·fire Marinated Grilling Cheese (Semi-soft Cheese in Herb Marinade)  
2 to 3 zucchini squash  
2 to 3 bell peppers  
1 pack of cherry tomatoes  
Dash of olive oil for grilling  
Salt, pepper  
Grilling skewers or wooden skewers



### **Instructions:**

1. Preheat the grill. Brush the grill with olive oil.
2. Cut ROUGETTE Marinated Grilling Cheese into cubes 3 cm thick.
3. Wash the vegetables (zucchini, bell pepper and cherry tomatoes). Cut bell pepper into small pieces. Slice zucchini lengthwise using a slicer.
4. Wrap marinated cheese cubes in the zucchini slices and place on the skewer, alternating with cherry tomatoes and bell pepper.
5. Season skewers with salt and pepper.
6. Grill Marinated Grilling Cheese skewers for 5 to 6 minutes per side, turning several times. Drizzle with olive oil at times as needed.
7. Arrange & enjoy!