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NEW ZEALAND

DID YOU KNOW

Nearly half the food we throw away could have been eaten! That costs the average kiwi family over \$560 per year.

CRANBERRY CHRISTMAS KEBABS

These Cranberry Christmas Kebabs use leftover ham and are sure to be a crowd-pleaser! lovefoodhatewaste.co.nz



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SERVES
4

CRANBERRY CHRISTMAS KEBABS

TIME 30 MIN

Ingredients

Approx 300g ham off the bone, cut into large chunks
2 courgettes
1 capsicum
1 red onion, cut into large chunks
½ cup cranberry sauce or jelly

TIP

You can also add mushrooms, aubergine, cherry tomatoes or halloumi to the kebabs

Cut all of the ingredients into cubes of equal sizes, about 2-3cm.

Thread the ham and vegetables onto skewers.

If using cranberry jelly, heat it in the microwave for 20 seconds until it has gone runny.

Use a pastry brush to coat the ham and vegetables with the cranberry sauce or jelly. Make sure you coat all sides.

Heat the BBQ or pan over a medium heat and then grill the kebabs until the vegetables are cooked and the sauce has caramelised.

find more recipes at:

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