CRANBERRY CHRISTMAS KEBABS

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

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

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**

**SERVES 4**

**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

**Instructions**
- 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.

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

@lfhw_nz | Find us on | lovefoodhatewaste.co.nz

---

find more recipes at:

@lfhw_nz | Find us on | lovefoodhatewaste.co.nz