Ingredients

* 1/2 cup olive oil
* 6 cloves garlic, smashed and chopped
* 2 lemons, zested and juiced
* 1 TSP dried oregano
* 1 TSP dried thyme
* 1 TSP cayenne pepper
* salt and pepper to taste
* 2 lbs button mushrooms, washed and sliced in half
* 2 zucchini, cut into mushroom-sized pieces
* 5 red bell peppers, cut similar to zucchini
* 3 red onions, cut similar to bell peppers

Procedure

1. Smash and chop garlic, zest and juice lemon, and add oregano, thyme, cayenne, and olive oil. Mix and season with salt and pepper.
2. WHEN CHOPPING VEGETALES, THEY ALL NEED TO BE SIMILAR IN SIZE SO THEY COOK EVENLY ON THE SKEWERS.
3. Chop mushrooms, zucchini, peppers, and onions and add to the herb oil. Mix and let marinade.
4. Place veggies on skewers, alternating by variety.
5. Using a grill pan on medium-high heat, cook the skewers for a few minutes on each size. Rotate using tongs.
6. Serve vegetables with barbeque sauce on the size.