

## Ploi and Somchai's tropical kebabs

Ploi and Somchai used to live in Bangkok with their mum. On the streets of Bangkok they often saw people cooking kebabs on small barbeques or grills. In Bangkok you can buy them with fresh tropical fruit like pineapple or mango.

One of the best things about making these kebabs is that you can add all of your favourite fruit and veggies together. Ploi and Somchai recently taught us how to make them. Ploi really likes tomato and pineapple so added lots of them. Somchai added lots of different things to his and then pretended they were swords.

### *You'll need*

Bamboo skewers  
8 button mushrooms, halved

2 zucchinis, cut into 2cm pieces  
Cubes of pineapple  
A handful of cherry tomatoes  
Squares of capsicum and onion

Equipment: Sharp knife, chopping board, bamboo skewers, plate, barbeque.

- Soak the bamboo skewers in water for 20 minutes to avoid burning them during cooking.
- Cut up all your favourite fruit and veggies and put them on a big plate.
- Thread your fruit or veggies onto the bamboo skewers.
- (Optional – place the kebabs into a tray and pour marinade over them. Refrigerate for 20 minutes.)
- Heat the barbeque to medium heat. Place the kebabs onto the hot plate. Turn them to ensure they cook evenly. Cook for 5-10 minutes.

