

## [QUICK GRILLING RECIPES](#)



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Recipe: Grilled Steak and Vegetable Kabobs For an easy side to your kabobs, cut two large zucchini into 2-inch-long sticks. Place on an aluminum-foil lined baking sheet, and toss with 1 Tbsp. olive oil and 1 tsp. salt. Bake at 425 for 25 minutes or until browned, turning once.

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