

Italian Pork Loin Shish Kabobs

- 1 ½ lb pork loin roast, boneless, trimmed, cut into 1-inch cubes
- 2 tablespoons red wine vinegar
- 1 ½ teaspoons kosher salt
- ½ teaspoons red pepper flakes, or less to taste
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon fresh basil, chopped, (or 1 teaspoon dried)
- 1 tablespoon fresh oregano, chopped (or 1 teaspoon dried)
- 2 cloves garlic, chopped
- 2 small zucchini, trimmed and cut crosswise into rounds
- 2 large bell peppers, seeded and cut into 1-inch squares
- 2 small onions, each cut into 8 wedges
- 1 pint cherry tomatoes
- 8 oz small button mushrooms, stems trimmed, (or mushroom variety of choice)

Prepare outdoor grill for direct medium-hot grilling. For a gas grill, preheat grill on high. Adjust temperature to 400°F. For a charcoal grill, build fire and let burn until coals are covered with white ash. Spread coals and let burn for 15-20 minutes.

Whisk vinegar, 1 teaspoon salt, and hot red pepper together in large bowl. Whisk in oil. Add basil, oregano, and garlic. Add pork loin and toss to coat. Spread zucchini, bell peppers, onions, cherry tomatoes, and mushrooms on top of pork, season with remaining ½ teaspoon salt, and let stand 5 minutes.

Stir to coat with marinade. Do not marinate longer than 15 minutes. Skewer pork and vegetables, alternating ingredients, onto 8-10 metal kabob skewers.

Lightly oil cooking grate. Place kabobs on grill and cover grill. Cook, turning occasionally, for about 10-12 minutes or until pork is browned. Let stand for 3 minutes, then serve.