



# BBQ MEXICAN VEGGIES



**TOTAL TIME:** 20-30 minutes

**TOTAL INGREDIENTS:** 10

**SERVES:** 4 people

**SPICE LEVEL:** Mild

These delicious BBQ Mexican Veggies are the perfect side dish to bring along to your next fiesta in the sun!



1 jar (340g) Old El Paso™ Cheesy Baked Enchilada Cooking Sauce



2 courgettes, cut into 3cm thick rounds pieces



1 red onion, skin removed and cut into 4 wedges



1 red pepper, deseeded & cut into quarters



1 yellow pepper, deseeded & cut into quarters



1 whole garlic bulb, halved



1 tsp smoked paprika



2 tbsp of olive oil



30g Feta cheese



2 spring onions, peeled and finely sliced

## 1 GRILL THE VEGGIES

Preheat the BBQ to a medium/high heat. Add all the veg to a large bowl, toss in oil and sprinkle with the paprika, toss again then pop onto the BBQ to cook for 15-20 mins turning every 5-10 minutes making sure it is all charred nicely.

## 2 CHOP THE VEG & ADD THE SAUCE

As the veg is cooked, pop it onto a chopping board and cut up any larger pieces into smaller bite-size pieces. Meanwhile, warm the sauce through, and add to the chopped veg squeezing out the sweet garlic. Top with some crumbled feta and spring onions.

## 3 SERVE WITH YOUR BBQ MAIN

Serve alongside your BBQ'd meat, fish or roasted potatoes.