

## Light Grilled Cherry Tomato in Skewer

Preparing time: 25 minutes

Cooking time: 10 minutes

Serving suggestion: as snack or an entrée

### **Ingredients:**

Satay bamboo skewers 4

Cherry tomatoes 12 individual

Asian king oyster mushrooms 80g (cut into tomatoes size)

Fresh sweet basil leaves 20g

Pitted black olives 4 individual

### **Cooking Method:**

- Wash and dry the above ingredients, use a skewer to skew the above ingredients, set aside.
- Heat pan with oil, sprinkle a pinch of black pepper into pan, place skewer on pan to grill on low heat until cherry tomatoes start to turn soft on both sides.
- Remove from pan and serve with balsamic vinaigrette (ready-made) or Chinese black vinaigrette (as below).

### **Chinese black vinaigrette:** (instead of balsamic vinaigrette)

Chinese black vinegar 1 cup

Brown sugar 1/3 cup

Light soy sauce 2 tablespoons

### **Method:**

- Place all of the ingredients into a saucepan, bring to boil then lower heat to allow it to simmer for about 15 minutes, and is ready to use.