



## Chicken and Vegetables with Rosemary Skewers (makes 6 skewers)

- 4 large chicken breasts, cubed
- 2 onions cut into pieces (about the size of a silver dollar)
- 2 red bell pepper cut into pieces (about the size of a silver dollar)
- 2 yellow bell pepper cut into pieces (about the size of a silver dollar)
- 2 green bell pepper cut into pieces (about the size of a silver dollar)
- 6 Rosemary stems - use for skewers

### MARINADE

- 1/2 cup olive oil
- 2 tablespoon lemon juice
- 1 teaspoon finely chopped *Hollie's Homegrown* Rosemary
- 2 teaspoons salt
- 1 teaspoon pepper

Combine all the marinade ingredients and place into 2 bowls (half in one, half in the other). Cut up chicken and veggies. Place the chicken in one bowl and the veggies in another. Cover and refrigerate for at least 30 minutes or up to 4 hours, mixing occasionally. Thread the marinated vegetables on skewers. Reserve the VEGETABLE Marinade ONLY for basting. Discard the remaining chicken marinade.

Oil the barbecue plate/rack.

Preheat barbecue to medium heat.

Cook the skewers on the lightly oiled barbecue for 10 - 12 minutes, turning them occasionally. Baste the vegetables and chicken several times with the reserved marinade.

Cook until vegetables and chicken are lightly browned.

### Wine Pairing Suggestions:

Try a Sauvignon Blanc or a California Merlot with these fun and delicious kabobs.