



## Rosemary Chicken Kabobs

Prep Time: 15 minutes Cook Time: 17 minutes

SERVES 4

### Ingredients:

- ⅓ cup red wine vinegar
- ⅓ cup olive oil
- 4 garlic cloves, pressed
- 1 tbsp. fresh rosemary leaves
- 1 tsp. salt
- 1 tsp. Dijon mustard
- 1 lb. skinned and boned chicken breasts, cut into 2-inch pieces
- 1 large green bell pepper, cut into 2-inch pieces
- 1 pt. cherry tomatoes
- 1 (8-oz.) package fresh mushrooms
- 16 (6-inch) metal skewers

### Steps:

1. Preheat grill to 350° to 400° (medium-high) heat. Whisk together red wine vinegar, olive oil, garlic cloves, rosemary leaves, salt and Dijon mustard in a small bowl. Pour half of olive oil mixture into a shallow bowl or zip-top plastic freezer bag; add chicken, turning to coat. Cover or seal, and let stand 10 minutes. Pour remaining olive oil mixture into another bowl or freezer bag; add bell pepper, tomatoes, and mushrooms, and toss to coat; cover or seal, and let stand 10 minutes.
2. Remove chicken and vegetables from marinade, discarding marinade. Thread chicken onto 8 skewers. Thread vegetables alternately onto remaining 8 skewers.
3. Grill kabobs, covered with grill lid, 10 to 12 minutes or until chicken is done and vegetables are tender, turning occasionally. Remove kabobs from grill. Let stand 5 minutes before serving.

\*Goes good with Bibb lettuce salad topped with mandarin oranges and ginger dressing!