



♥
SIMPLE
FLAVORFUL
MADE
AT HOME

The BEST Chicken Kabob Marinade...

Juicy, flavorful chicken kabobs with a simple marinade that's become one of our favorite summer meals.

...and There's NO Sage!

INGREDIENTS

- 2 lbs boneless, skinless chicken breasts, cut into 1½-inch pieces
- 1/4 cup olive oil
- 1 Tbsp smoked paprika
- 1 Tbsp garlic, minced
- 1 Tbsp onion powder
- 1/4 cup honey or brown sugar
- 1-2 Tbsp lemon juice (bottled is great!)
- (Optional) Bell peppers, onions, or your favorite veggies for skewers



SERVES: 4-6

Prep Time: 15 min

Marinate: 2 hours

Cook Time: 10-12 min

Perfect for the grill,
grill mats, or even
your indoor grill pan! ♥

DIRECTIONS

- 1 In a large bowl, whisk together olive oil, smoked paprika, garlic, onion powder, honey (or brown sugar), and lemon juice.
- 2 Add chicken pieces and toss until well coated.
- 3 Cover and let marinate at room temperature for 2 hours for the juiciest results.
- 4 Thread chicken (and veggies, if using) onto skewers.
- 5 Grill over medium-high heat for 10-12 minutes, turning occasionally, until chicken is cooked through and lightly charred.
- 6 Let rest for a few minutes and enjoy!

Simple ingredients.
Big flavor. Every time. ♥

TIA'S TIPS

- ♥ I use bottled lemon juice because it's always on hand.
- ♥ I let the chicken rest at room temperature for a couple of hours before grilling for juicier results.
- ♥ Copper grill mats are my favorite! They make cleanup SO easy.

SUPPLIES I USED



Copper Grill Mats
(easy cleanup!)



Metal Skewers
(or bamboo soaked in water)



Instant Read Thermometer
(perfect for grilling)



WATCH THE VIDEO!

Scan to watch the full
YouTube Short and see
how easy this is to make!

RECIPE CARD
NO. 001



AT HOME WITH TIA

Made with love...from my kitchen to yours. ♥

Progress,
not perfection. ♥