



## It's time to grill!

Get your grill ready for some Chicken Kebabs! Pair it with roasted potatoes or sweet potato fries for the perfect dinner.

# Greek BEST CHICKEN KEBABS

## INGREDIENTS

- 1 3/4 lbs bonless skinless chicken breasts , diced into 1 1/4-inch cubes
- 1/4 cup + 2 Tbsp olive oil , divided, plus more for grill
- 3 Tbsp fresh lemon juice
- 1 Tbsp red wine vinegar
- 3 cloves garlic , minced
- 2 1/2 tsp dried oregano, divided
- 1 1/2 tsp dried basil, divided
- 1/2 tsp dried thyme
- 1/2 tsp ground coriander
- Salt and freshly ground black pepper
- 2 large red bell peppers , diced into 1 1/4-inch pieces
- 3 small zucchini, sliced into rounds slightly under 1/2-inch thick
- 1 large red onion , diced into 1 1/4-inch wedges
- Tzatziki Sauce

## DIRECTIONS

1. In a bowl whisk together 1/4 cup olive oil, lemon juice, vinegar, garlic, 2 tsp oregano, 1 tsp basil, the thyme, coriander and season with salt and pepper to taste (I used 3/4 tsp salt 1/4 tsp pepper).
2. Place chicken in a gallon size resealable bag, pour olive oil mixture over chicken and press chicken into marinade. Seal bag and refrigerate 45 minutes to 2 hours (no longer than 2 hours or the chicken will start to get mealy because of the acidic ingredients). If using wooden skewers soak them in water for 30 minutes.
3. Toss veggies with 2 Tbsp of the olive oil (I just left them on the cutting board and tossed them) and season with remaining 1/2 tsp oregano, 1/2 tsp basil and salt to taste.
4. Preheat a grill over medium-high heat. Thread a red bell pepper, red onion, zucchini, 2 chicken pieces on to skewer and repeat twice.
5. Brush grill lightly with olive oil, place skewers on grill and grill until chicken registers 165°F in center, about 8 - 12 minutes, rotating once halfway through cooking. Garnish with parsley, serve warm with tzatziki sauce.