

Easy Extra Virgin Olive Oil & Balsamic Vinegar Marinated Chicken Kabobs

Fire up the grill for your next tailgate meal. Make ahead marinade of extra virgin olive oil and balsamic vinegar with your favorite fresh veggies make a delicious, easy to eat skewer. 2 to 4 servings.

Simple Ingredients:

- 1-pound fresh, boneless skinless chicken breast cut into 1-1/2" chunks
- 1/4 cup Villa Graziella Organic extra virgin olive oil + extra for drizzling
- 4 tablespoons Villa Graziella Organic Silver label balsamic vinegar + extra for drizzling
- 2 large bell peppers-1 each green, red, orange, or yellow
- 1 large red onion
- 1 tablespoon honey
- 1 teaspoon fresh lemon juice
- 1 clove fresh garlic, crushed & chopped
- 1 small shallot clove sliced thin
- 1/2 teaspoon fresh ground black pepper
- 1/4 teaspoon sea salt
- Fresh herbs-your choice of basil, marjoram, sage, rosemary, oregano, or thyme

Easy Directions:

1. In a large bowl, combine olive oil, balsamic vinegar, fresh herbs, honey, lemon juice, garlic, shallot, sea salt & pepper-mix well.
2. Add chicken chunks to the bowl, turn to coat, cover & refrigerate up to 3 hours.
3. Cut peppers into 1-1/2" chunks, cut onions into 2" chunks set aside.
4. Soak bamboo skewers in cold water & preheat grill to 160°F.
5. Drain the chicken, reserving marinade. Thread chicken & vegetable chunks onto skewers, do not overload skewers, leaving 2 inches bare on end to turn skewers.
6. Lightly brush the marinade on the skewers and discard any remaining marinade.
7. Place skewers on hot grill, cook 10-12 minutes, turn occasionally until vegetables are tender and chicken is thoroughly cooked. Test the temperature with a food thermometer.
8. Remove from grill and let skewers rest for 5 minutes.
9. Drizzle skewers with balsamic vinegar followed by olive oil.
10. Serve & enjoy with your favorite wine!

Helpful Hint:

- Marinate the chicken long enough to absorb flavors without becoming too soft. Lemon & vinegar acids break down meat causing it to become mushy if marinated too long.