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Buttermilk Chicken Kebabs

Ingredients

10 chicken breasts - cut in halves
1 cup buttermilk marinade (recipe below)
1 red or yellow bell pepper - seeded and cubed
1 red onion - cut into wedges and then cut in half
2 zucchini -
sliced thin
Salt and pepper to taste
BUTTERMILK MARINADE
Mix Together:
1 cup buttermilk
2 tbsp Dijon mustard
1 clove garlic - crushed
1 pinch of dried thyme and wild oregano
2 tbsp honey

Preparation

1. First, cut all the chicken breasts in half.
2. Put into a bowl and apply some lemon juice and salt.
3. Now keep aside while the marinade is being made.
4. Cover the chicken pieces with the marinade and leave for 30 minutes or longer.
5. Then thread the chicken pieces onto kebab sticks - alternating with the cut up vegetables.
6. Barbecue over medium coals for about 10 minutes.
7. Make sure to turn it frequently.
8. Take the chicken pieces off the barbeque when they cooked through and turn brown.
9. Sprinkle some salt and pepper to taste.
10. Serve hot with pita bread or salad.

Cooks Note