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BBQ Chicken Kebabs



Ingredients

454g chicken - cubed
1 packet button mushrooms
1 red bell pepper - cubed
1 green bell pepper - cubed
1 onion - quartered
2 small zucchini - sliced thickly
5 tbsp olive oil
Juice of 1 lemon
2 cloves garlic - minced
Salt and black pepper

Preparation

- 1 Thread the chicken and vegetables alternating, onto soaked skewers.
- 2 Lay the kebabs flat in a glass dish.
- 3 Combine the oil, lemon juice, garlic and seasoning, and cover the kebabs with this.
- 4 Cover the glass dish with cling film and marinate in the fridge for 3 hours.
- 5 Discard excess marinade and grill the kebabs turning them frequently.
- 6 Grill for 10 - 15 minutes or until the chicken is cooked through.

Cooks Note
