

GRILLED GREEK CHICKEN KABOBS



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Boneless Chicken Breasts, Cut Into 1-Inch Cubes	2.5 lbs	Parsley Flakes, Dried	1 Tsp.
Olive Oil	4 Tbsp.	Garlic Cloves, Minced	4
Lemon Zest	1	Kosher Salt	1½ Tsp.
Freshly Squeezed Lemon Juice	3 Tbsp.	Ground Black Pepper	¼ Tsp.
Oregano, Dried	1 Tsp.		



PREPARATION

- In a mixing bowl, combine the olive oil, lemon zest, lemon juice, dried oregano, dried parsley flakes, minced garlic, kosher salt, and ground black pepper. Stir well to combine.
- Add the chicken cubes to the bowl and toss them in the marinade, ensuring each piece is coated evenly.
- Let the chicken marinate for at least 30 minutes or up to 2 hours in the refrigerator.
- Preheat the grill to medium-high heat.
- Thread the marinated chicken onto skewers, leaving a little space between each piece.
- Place the chicken kabobs on the preheated grill and cook for about 10-12 minutes, turning occasionally, until the chicken is cooked through and has reached an internal temperature of 165°F (75°C).
- Remove the grilled chicken kabobs from the heat and let them rest for a couple of minutes.
- Serve and enjoy!