

CHICKEN SQUASH SKEWERS



SERVING SIZE

4



INGREDIENTS

ITEM

Medium Squash, Sliced into thick half-moons
Medium Zucchini, Sliced into thick half-moons
Olive Oil
Lemon Juice
Minced Garlic (About 3 cloves)
Dried Oregano
Dried Basil

QUANTITY

1
1
1 Tbsp.
2 Tbsp.
1 Tbsp.
1 Tbsp.
1 Tsp.

ITEM

Onion Powder
Garlic Powder
Ground Cumin
Dried Dill
Salt
Freshly Cracked Black Pepper

QUANTITY

½ Tsp.
½ Tsp.
¼ Tsp.
¼ Tsp.
⅛ Tsp.



PREPARATION

- In a large bowl, whisk together olive oil, lemon juice, garlic, oregano, basil, onion powder, garlic powder, cumin, dill, salt, and black pepper.
- Toss the chicken and vegetables in the marinade.
- Cover and refrigerate for at least 30 minutes (or up to 4 hours for deeper flavor).
- Thread marinated chicken and veggies onto skewers, alternating each piece.
- Grill over medium-high heat for about 10-12 minutes, turning occasionally, until the chicken is cooked through and has a slight char.
- Plate it hot with a wedge of lemon or a yogurt-based dip. Enjoy!