



Grilled Chicken Shish Kabobs

Paired with Field Blend Rosé

Ingredients:

- 2 lbs. boneless, skinless chicken breast (cut into 2-inch pieces)
- 1 red bell pepper (cut into 2-inch pieces)
- 1 green bell pepper (cut into 2-inch pieces)
- 1 red onion (cut into 2-inch pieces)
- 1 cup cherry tomatoes
- 2 cups cremini mushrooms
- 1 zucchini (sliced into thick rounds)
- Wooden skewers

For the Marinade:

- 1/4 cup olive oil
- 3 cloves garlic (pressed)
- Juice from 1 lemon
- 1/2 tsp dried oregano
- 1/2 tsp dried basil
- Kosher salt and black pepper to taste

Preparation:

1. Spray grill rack with nonflammable cooking spray and preheat grill to medium-high heat (350° - 400°)
2. In a small bowl, whisk together olive oil, garlic, lemon juice, oregano, and basil; season with salt and pepper to taste
3. Thread chicken, bell peppers, onion, tomatoes, mushrooms, and zucchini onto skewers.
4. Brush olive oil mixture onto the skewers and let sit for 10-15 minutes.
5. Grill for 8 – 10 minutes or until vegetables are tender and chicken is done.