

RECIPE | PEPPERS

BBQ CHICKEN & VEGETABLE SKEWERS

SLN

3 Pure Flavor® Sweet Bell Peppers red, yellow & orange

2 medium-large chicken breasts

3 zucchinis

1 red onion

4 tbsp olive oil

Salt and pepper to taste

8 bamboo skewers

DIRECTIONS

- 1. Submerse skewers in water for about 30 minutes to soak so they don't catch fire on the grill.
- 2. Cut chicken into 1.5-inch chunks. Place them in a bowl or resealable bag and toss with 2 tbsp of olive oil, salt and pepper. Set aside.
- 3. Cut peppers, zucchini and red onion into similar sized chunks and place them in a bowl or resealable bag and toss with olive oil, salt and pepper.
- 4. Preheat grill to medium heat.
- 5 Thread skewers alternating meat and vegetables.
- 6. Grill skewers over direct heat for 10-15 minutes, until the meat and the vegetables are cooked.

