

RECIPE | PEPPERS



GREEK CHICKEN KABOBS



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GREEK CHICKEN KABOBS



30 min

10 min | **20 min**
PREP. | COOKING



4



easy

INGREDIENTS

- 3 ct** Pure Flavor® Sweet Bell Peppers, cut into cubes
- 3** cloves of garlic, minced
- 2 small** zucchinis, sliced into rounds
- 1** red onion, cut into wedges
- 1 lb** chicken breasts, cut into cubes
- ½ cup** tzatziki sauce
- ⅓ cup** olive oil, divided
- 3 tbsp** lemon juice

- 1 tbsp** red wine vinegar
- 2 ½ tsp** dried oregano, divided
- 1 ½ tsp** dried basil, divided
- ½ tsp** dried thyme
- ½ tsp** ground coriander
- Salt and pepper, to taste
- Fresh parsley, for garnish
- Wooden skewers

DIRECTIONS

- 1** Pre-heat grill over medium heat. In a bowl, whisk together ¼ cup olive oil, lemon juice, vinegar, garlic, 2 teaspoons oregano, 1 teaspoon basil, thyme, coriander, and season with salt and pepper to taste.
- 2** Coat chicken in olive oil mixture and set aside.
- 3** Drizzle veggies with remaining olive oil and toss with remaining oregano, basil, and salt to taste.
- 4** Skewer 2 pieces of bell pepper, zucchini, onion, chicken, and repeat the process until skewers are full.
- 5** Place skewers on the grill and cook about 15- 20 minutes, rotating once halfway through.
- 6** To serve, garnish with parsley and serve warm with tzatziki sauce.

Pro tip: If using wooden skewers soak them in water for 30 minutes.