



## RECIPE | PEPPERS

# GREEK CHICKEN KABOBS



 30 min  
 10 min PREP.  
 20 min 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.
- 2 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.
- 3 Coat chicken in olive oil mixture and set aside.
- 4 Drizzle veggies with remaining olive oil and toss with remaining oregano, basil, and salt to taste.
- 5 Skewer 2 pieces of bell pepper, zucchini, onion, chicken, and repeat the process until skewers are full.
- 6 Place skewers on the grill and cook about 15- 20 minutes, rotating once halfway through.
- 7 To serve, garnish with parsley and serve warm with tzatziki sauce.

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

