



KEBABS

EQUIPMENT:

GRILL
SKEWERS
MIXING BOWL
KNIFE & CUTTING BOARD

INGREDIENTS:

1 LB. CHICKEN CUBED
INTO 1 1/2 IN. SQUARES
2 OZ. YOGURT

3 OZ. HHF PESTO
1 ZUCCHINI SLICED 1/2 IN.
1 LARGE RED ONION
CUT INTO 1 1/2 IN. SQUARE
SALT & PEPPER

METHOD:

FIRST

MARINATE THE CHICKEN IN THE YOGURT AND 2 OZ. OF THE PESTO FOR AT LEAST 1 HOUR. MARINATING OVERNIGHT IS BEST.

SECOND

SOAK THE SKEWERS IN WATER FOR AT LEAST ONE HOUR BEFORE USING.

THIRD

TOSS THE CUT VEGETABLES IN A MIXING BOWL AND ADD THE REST OF THE PESTO TO SEASON. PREHEAT THE GRILL WHILE YOU SKEWER THE KEBABS.

FOURTH

SEASON THE SKEWERS BEFORE PLACING ON A VERY HOT GRILL SET ON HIGH. FOR THE BEST RESULTS, GRILL 2 INCHES ABOVE RED HOT COALS. THIS DOES NOT TAKE MUCH MORE THAN 3-6 MINUTES PER SIDE. SERVE HOT AND WITH EXTRA PESTO! ENJOY!