

Quick & Easy

THE COSTCO WAY

Sweet Red Onion & Chicken Kebabs

Makes 8 servings

Ingredients:

1½ lbs skinless, boneless chicken breast, cut into 1-inch pieces
4 Tbsp olive oil, divided
4 garlic cloves, minced
2 tsp mint, chopped
1 tsp dried oregano
1½ tsp salt
1 tsp ground black pepper
16 (approximately 6 sprigs) mint leaves
1 large Tanimura & Antle Artisan® Sweet Red Onion
16 cherry tomatoes
2 Tbsp lemon juice

Instructions:

In a medium bowl, combine chicken, 2 Tbsp olive oil, garlic, mint, oregano and salt and pepper. Stir to coat. Cover. Refrigerate for 30 minutes. Cut onion into 1-inch pieces, keeping three layers together in each piece. Prepare skewers by alternating chicken, mint leaves, onions and tomatoes. Place in a glass dish or gallon-size resealable plastic bag. In a small bowl, whisk remaining 2 Tbsp olive oil and lemon juice. Coat prepared skewers with olive oil and lemon mixture. Cover. Refrigerate for 30 minutes.

Prepare barbecue or heat a grill pan over medium. Once the grill is hot, add the kebabs. Cook for 10 to 14 minutes, or until chicken reaches an internal temperature of 165 F, turning once halfway through.

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