



CHICKEN KABOBS WITH FENNEL, PEACH, PEPPERS, ONION & ZUCCHINI

PREP TIME: 15 MINUTES

COOK TIME: 15-20 MINUTES

SERVES: 2

INGREDIENTS:

- 3 thighs or breasts (4 pieces per kabob)
- 1 bulb fennel, cut into petals or squares
- 2 peppers, cut into squares (choose from yellow, orange, red & green)
- 1 onion, cut into wedges or petals
- 1 zucchini, cut into squares
- 3 peaches cut into squares (approx. 1-2 pieces per kabob)
- Salt and pepper to taste

DIRECTIONS

1. Season all ingredients with the marinade, before placing on the kabob.
2. Start with zucchini, pepper, onion, another pepper, fennel, chicken then peach.
3. Continue pattern, adding to fill skewer.
4. Place 3-4 filled skewers on grill.
5. Turn and brush the kabobs continually with marinade as you grill.
6. Cook until chicken is no longer pink in center and juices run clear.
7. Shown here served with **Teppanyaki Fried Rice.****

**** Separate Recipe**

