

# SPICY LEMON CHICKEN KABOBS

Preparation: **15** minutes | Cooking: **10** minutes | Servings: **6**

## INGREDIENTS

*1 1/2 pounds boneless, skinless chicken breast, cut into 1-inch cubes*  
*2 medium lemons, halved*  
*1/4 cup lemon juice*  
*4 tablespoons olive oil, divided*  
*3 tablespoons white wine*  
*1 1/2 teaspoon crushed red pepper flakes*  
*1 teaspoon minced fresh rosemary or 1/4 teaspoon dried rosemary, crushed*  
*Minced chives*



## INSTRUCTIONS

In a large, shallow dish, combine lemon juice, 3 tablespoons oil, wine, pepper flakes and rosemary. Add chicken, and turn to coat. Refrigerate up to 3 hours. Drain chicken, discarding marinade. Thread chicken onto 6 metal or soaked wooden skewers. Grill, covered, over medium heat until no longer pink, turning once, 10-12 minutes. Meanwhile, place lemons on grill cut-side down. Grill until lightly browned, 8-10 minutes. Squeeze lemon halves over chicken. Drizzle with remaining oil; sprinkle with chives.