

Sunday Supper

Grilled Chicken & Veggies on Rosemary Kabobs

1/2 cup olive or vegetable oil

1/4 cup lemon juice

4 garlic cloves, minced

2 teaspoons honey [optional]

2 teaspoons fresh summer savory & rosemary—chopped

1 teaspoon salt & pepper

4 boneless, skinless chicken breasts cut into cubes

1 cup of cubed fresh zucchini, red onion, firm heirloom tomato

Several freshly cut rosemary branches about 6-8 inches in length.

1. Strip rosemary from branches leaving green on top 1/2 inch of branch [acts as a stopper for kabob]. Keep stripped rosemary branch to use as kabob skewer. Refrigerate until ready to use.
2. Combine remaining ingredients. Marinade 1 or more hours in refrigerator.
3. Using rosemary branch as skewer, alternate chicken & veggies—grill until done.



www.RollingHillsHerbs.com