



## Chicken Kabobs with Gunther's Roasted Garlic & Sundried Tomato Marinade

Yield - 4 kabobs (2 servings)

### Ingredients:

- 12 each - Cherry Tomatoes
- 1 large - Yellow Pepper - quartered, cleaned and quartered again
- 1/2 large - Red Onion, quartered
- 4 ounces - Gunther's Roasted Garlic & Sundried Tomato Marinade
- 1 cup - White Rice, cooked according to the directions on the box



### Method:

1. Soak 4 wooden skewer in water for about one hour, preheat the oven to 375 degrees
2. On each skewer alternate the chicken cubes, yellow pepper quarters, red onion quarters and cherry tomatoes
3. Place kabobs in a zip lock baggie and marinate with the Gunther's Roasted Garlic & Sundried Tomato Marinade for at least one hour
4. Place kabobs on a cooking rack over a sheet tray and put in the oven, bake for 10-12 minutes and rotate
5. Bake for 10-12 minutes more or until chicken is cooked through
6. Remove and serve with rice pilaf (see picture)

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