

Lemon and Garlic Chicken Kebobs

2 lbs boneless skinless chicken breasts, cut into large chunks

6-8 skewers

Marinade:

juice of 2 lemons

4 Tbsp olive oil

2 cloves garlic, minced

1 1/2 tsp salt

1/2 tsp dried oregano

Combine ingredients for marinade. Place chicken in a large ziploc bag and pour marinade over chicken. Refrigerate for at least 2 hours.

Soak skewers in water for 30 minutes to prevent burning. Thread chicken onto skewers. Heat grill over medium heat and spray with cooking spray. Grill kebobs for 8-12 minutes or until cooked through.

Serves 6-8

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