



# ROSEMARY RANCH CHICKEN KABOBS

Ready in 1h | SERVES: 6

*(adapted from: AllRecipes.com)*

## DIRECTIONS

- 1** | In a medium bowl, stir together the olive oil, ranch dressing, Worcestershire sauce, rosemary, salt, lemon juice, white vinegar, pepper, and sugar. Let stand for 5 minutes. Place chicken in the bowl and stir to coat with the marinade. Cover and refrigerate for 30 minutes.
- 2** | Preheat the grill for medium-high heat. Thread chicken onto skewers and discard marinade.
- 3** | Lightly oil the grill grate. Grill skewers for 8 to 12 minutes, or until the chicken is no longer pink in the center, and the juices run clear.

## INGREDIENTS

- 1/2 cup Olive Oil
- 1/2 cup Ranch Dressing
- 3 tbsp. Worcestershire Sauce
- 1 tbsp. Minced Fresh Rosemary
- 2 tsp. Salt
- 1 tsp. Lemon Juice
- 1 tsp. White Vinegar
- 1/4 tbsp. Black Pepper
- 1 tbsp. White Sugar
- 5 Skinless, Boneless Chicken Breasts cut into 1 inch cubes