

## LEMON CHICKEN & VEGETABLE KEBABS



1# boneless, skinless  
chicken breasts, cut in 1  
½” pieces  
1/3 c. fresh lemon juice  
¼ c. olive oil  
1 t. grated lemon zest  
1 t. cider vinegar  
1 t. sugar  
1 clove garlic, crushed

½ t. paprika  
2 small zucchini, cut in 1 ½” chunks  
16 medium sized mushroom caps  
1 large red pepper, cut in 1 ½” chunks  
2 med. onions, cut in 1” chunks

Combine all ingredients except veggies. Pour over chicken in a zip-top bag. Seal bag and turn to coat. Refrigerate 2 hours, turning occasionally. Remove chicken from marinade, reserving marinade. Thread chicken and veggies on skewers. Brush well with reserved marinade, then discard. Grill 15-20 min. over medium heat, turning often. Serves 4.