

CHICKEN KABOBS

The Cooks Next Door

adapted from Emeril Lagasse Food Network

4 chicken breasts, cut into 1 -inch cubes
Kosher salt
1/3 cup good olive oil
2 teaspoons grated lemon zest (2 lemons)
1/3 cup freshly squeezed lemon juice
1 tablespoon minced garlic (3 cloves)
1 tablespoon minced fresh rosemary leaves
Freshly ground black pepper

Sprinkle the chicken with salt on each side. Combine the olive oil, lemon zest, lemon juice, garlic, rosemary, and 1 teaspoon pepper in a small measuring cup. Place the chicken in a ceramic or glass dish just large enough to hold it flat. Pour the lemon marinade over the chicken pieces. Cover the dish with plastic wrap and refrigerate for at least 4 hours or overnight. Stir the chicken 2 or 3 times while marinating. Skewer chicken and grill until done.