



## *Greek Chicken Kabobs*



### **Ingredients:**

- 4 tablespoons olive oil, divided
- 2 tablespoons freshly squeezed lemon juice
- 1 tablespoon lemon zest
- 1 teaspoon paprika
- 2 teaspoons dried oregano
- 2 teaspoons dried basil
- 1 teaspoon dried thyme
- 3 cloves garlic, minced
- 1 shallot, minced
- Kosher salt and freshly ground black pepper, to taste
- 2 pounds boneless, skinless chicken thighs, cut into 1-inch chunks

### **Method:**

1. In a medium bowl, combine 2 tablespoons olive oil, lemon juice, lemon zest, paprika, oregano, basil, thyme, garlic, shallot, 1 ¼ teaspoons salt, and 1 ¼ teaspoons pepper.
2. Stir in chicken until well combined; marinate for at least 2 hours to overnight, turning occasionally. Drain the chicken from the marinade.
3. Thread chicken onto skewers. Brush with remaining 2 tablespoons olive oil; season with salt and pepper, to taste.
4. Preheat grill to medium heat.
5. Add skewers to grill, and cook, turning occasionally, until the chicken is completely cooked through, reaching an internal temperature of 165F, about 10 minutes.
6. Serve immediately.