



Chicken & Shrimp Kabobs

2 whole chicken breasts – skinned, deboned and cubed

½ cup olive oil

½ cup red wine vinegar

1 tsp. garlic powder

1 tsp. black pepper

1 TBS salt

1 sprig Rosemary

¾ pound peeled & deveined shrimp

Vegetables for threading – bell pepper, par boiled baby potatoes, red onion, mushrooms, grape tomatoes, zucchini or scallions (use 3 to 4 of your choice)

Heat grill to high. If using a gas grill turn half of the burners off. If using a charcoal grill, pile the hot coals on to one side of the grill with a metal tool.

Place the cubed chicken in a glass dish. Mix the olive oil, vinegar, garlic powder, pepper, salt and Rosemary in a bowl. Pour over the chicken, mix well, cover and marinate for at least 30 minutes in the fridge.

While the chicken is marinating, if using bamboo skewers, go ahead and soak them so they do not burn.

Remove the chicken from the fridge and add the shrimp. Mix well, making sure to coat all of the shrimp. You want the oil to keep it from burning on the grill.

Thread your skewers with the chicken, shrimp and your veggies of choice. You can also use pineapple chunks if desired.

Cook the skewers in indirect heat by placing them on the unlit part of the grill. Cook one side for about 5 to 6 minutes and flip them. Cook the other side for another 5 to 6 minutes – until chicken is completely cooked through. Serve and enjoy!

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