

Honey Mustard Chicken Kabobs



SERVINGS
4

PREP TIME
40 MINUTES

COOK TIME
20 MINUTES

INGREDIENTS

4 small red skin potatoes halved

8 whole mushrooms with stems removed

1/2 cup honey mustard

4 cherry tomatoes

1 tbs lime juice

Four 8 to 10" skewers

2 whole boneless breast cut into 20 pieces

DIRECTIONS

In pot of water boil potatoes for 10 minutes to blanch.

In a small bowl combine honey mustard and lime juice. Add cubed chicken and mushrooms and coat well, let sit to marinate for at least 1/2 hour.

Fire up the grill. Soak skewers in warm water for 10 to 30 minutes before threading.

Alternate chicken, mushrooms, chicken, potato, and repeat. Grill the kebabs turning every 2 to 3 minutes. After about 8 minutes check chicken for doneness.

Add a tomato to the end of the skewer and serve.

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