



Tuscan Chicken Kabobs with Tomato-Olive Relish

Prep: 40 minutes plus marinating

Grill: 12 minutes • Serves: 6

- 6 garlic cloves, crushed with press (about 2 tablespoons)
- 1/3 cup plus 1 tablespoon extra virgin olive oil
- 6 tablespoons fresh lemon juice
- 3 tablespoons finely chopped fresh basil leaves
- 1 tablespoon anchovy paste
- 1/2 teaspoon salt
- 1 teaspoon ground black pepper
- 2 pounds boneless, skinless chicken breasts, cut into 1 1/2-inch chunks
- 3 Roma tomatoes, chopped (about 1 1/2 cups)
- 1/2 cup drained and coarsely chopped kalamata olives
- 3 tablespoons drained capers
- 3 tablespoons minced red onion
- 12 (10-inch) metal or bamboo skewers
- 5 medium zucchini, each cut diagonally into 1-inch-thick slices (about 6 cups)

1. In medium bowl, whisk garlic, 1/3 cup oil, lemon juice, basil, anchovy paste, salt and 3/4 teaspoon pepper. Place chicken in large zip-top plastic bag; pour oil mixture into bag. Seal bag, pressing out excess air; refrigerate at least 1 hour or up to 4 hours, turning occasionally.

2. Meanwhile, in medium bowl, toss tomatoes, olives, capers, onion, and remaining 1 tablespoon oil and 1/4 teaspoon pepper. If desired, cover and refrigerate tomato relish up to 1 day in advance; let stand at room temperature 15 minutes before serving. Makes about 2 cups.

3. Soak skewers (if using bamboo) in water 15 minutes. Prepare outdoor grill for direct grilling over medium heat. Remove chicken from marinade; discard marinade. Alternately thread chicken and zucchini onto skewers.

4. Place kabobs on hot grill rack; cook 12 to 16 minutes or until chicken loses its pink color throughout and reaches an internal temperature of 165°, rotating kabobs a quarter turn every 3 to 4 minutes. Serve kabobs with Tomato-Olive Relish.

Approximate nutritional values per serving:

*330 Calories, 18g Fat (3g Saturated), 79mg Cholesterol,
760mg Sodium, 11g Carbohydrates, 3g Fiber, 29g Protein*