

# Chicken Kabobs with Oranges and Rosemary

Serves: 16



- 2 c. orange juice
- 2/3 c. soy sauce
- 1/3 c. olive oil
- 1/4 c. fresh rosemary
- 6 cloves garlic, minced
- 4.75 lbs. chicken breasts, cut into 2" cubes
- 12 clementines or cuties, quartered  
(can also cut oranges into halved wedges)



Combine orange juice through garlic in a pitcher and stir to combine. Place all of the pieces of cubed chicken in a large ziplock bag then pour marinade into bag. Close tightly and refrigerate for at least an hour.

While chicken is marinating, soak bamboo skewers in water for at least 30 minutes.

Starting with an orange wedge, thread it on a skewer, three pieces of chicken, an orange, three pieces of chicken, and finish with an orange. Repeat until all of the chicken has been skewered. Grill over medium-high heat for about 4 minutes a side. Test to be sure that the chicken is done before serving.

**Estimated Calories:** 346 cal/serving

**Notes:** This recipe is made for a crowd, but is just as easy to make for a smaller crowd, these are not exactly divided, but rounded to make it easier. In this case, easy is more important than 100% accuracy.

INGREDIENTS	Serves 8	Serves 4	Serves 2
Orange Juice	1 c.	1/2 c.	1/4 c.
Soy Sauce	1/3 c.	3 T.	1-1/2 T.
Olive Oil	3 T.	1-1/2 T.	2 t.
Fresh Rosemary	2 T.	1 T.	2 t.
Garlic, minced	3 cloves	2 cloves	1 clove
Chicken Breasts	2.38 lbs.	1 lb.	1/2 lb.
Clementines, quartered	6	4	3