

Grilled Kabobs with Chicken, Peaches & Cherries

INGREDIENTS

1lbs chicken tenders, cut into 1" pieces
1/4 cup balsamic vinegar
2 tsp dijon mustard
2 garlic cloves, minced
1/4 cup olive oil
2 T honey
2 T chopped rosemary
2 medium peaches, chopped in 1" pieces
1.5 cups cherries, pitted and cut in 1/2
Skewers

INSTRUCTIONS

Start with prepping the marinade into a bowl— whisk together balsamic vinegar, dijon mustard, minced garlic, olive oil, honey, and rosemary. Toss chicken tender pieces into the marinade. Cover with plastic wrap and set aside for minimum 30 minutes or up to 24 hours in the refrigerator.

Prepare your skewers— thread chicken, peaches, and cherries onto the skewers. Pour any leftover marinade over prepped kabobs and season with salt and pepper.

Heat grill to medium high heat. Grill kabobs for 10 minutes and turn to cook evenly. This dish serves well over salad greens or a side of rice.