

## Rosemary Ranch Chicken Kabobs

Jacob · 29/09/2024

**Prep Time**

35 mins

**Difficult**

Medium

**Servings**

1 hr 5 mins

**Description**

These rosemary ranch chicken kabobs are so delicious tender and juicy they practically melt in your mouth Even the pickiest eater will be begging for the last piece

**Ingredients**

- - ½ cup olive oil - ½ cup ranch dressing - 3 tablespoons Worcestershire sauce - 1 tablespoon minced fresh rosemary - 1 tablespoon white sugar
- or to taste (Optional) - 2 teaspoons salt - 1 teaspoon lemon juice - 1 teaspoon white vinegar - ¼ teaspoon ground black pepper
- or to taste - 5 skinless
- boneless chicken breast halves - cut into 1 inch cubes - 10 (6 inch) wooden skewers
- soaked in water for 30 minutes

**Instructions**

1. Whisk olive oil
2. ranch dressing
3. Worcestershire sauce
4. rosemary
5. sugar
6. salt
7. lemon juice
8. vinegar
9. and pepper together in a medium bowl; let stand for 5 minutes. Add chicken to the bowl and stir until coated; cover and refrigerate for 30 minutes. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Remove chicken from marinade and shake off excess. Thread marinated chicken onto skewers; discard remaining marinade. Cook chicken skewers on the preheated grill until no longer pink in the center and the juices run clear
10. 4 to 6 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).