

Mediterranean Grilled Chicken and Grape Skewers

¼ cup extra virgin olive oil
2 cloves garlic, minced
½ tsp red chili flakes, crushed
1 Tbsp fresh oregano, minced
1 Tbsp fresh rosemary, minced
1 tsp lemon zest
1 lb chicken breast, boneless and skinless
1 ¾ cups green seedless grapes
½ tsp salt
2 Tbsp extra virgin olive oil
1 Tbsp lemon juice, fresh

In small bowl, combine olive oil, garlic, chili flakes, oregano, rosemary, and lemon zest. Whisk together into marinade. Cut chicken into ¾-inch cubes. Alternate chicken and grapes and thread onto 12 skewers. Place skewers into a baking dish or pan large enough to hold them. Pour marinade over skewers, coating each one. Marinate for 4-24 hours. Remove skewers from marinade and let excess oil drip off. Season with salt. Grill until chicken is cooked through, about 3-5 minutes on each side. Arrange on serving platter and drizzle with additional olive oil and lemon juice.