

# Ferraro's Cucina

## Honey Chicken Kabobs

### Ingredients

1/4 cup **Vegetable Oil**

1/3 cup **Honey**

1/3 cup **Soy Sauce**

1/4 teaspoon **Ground Black Pepper**

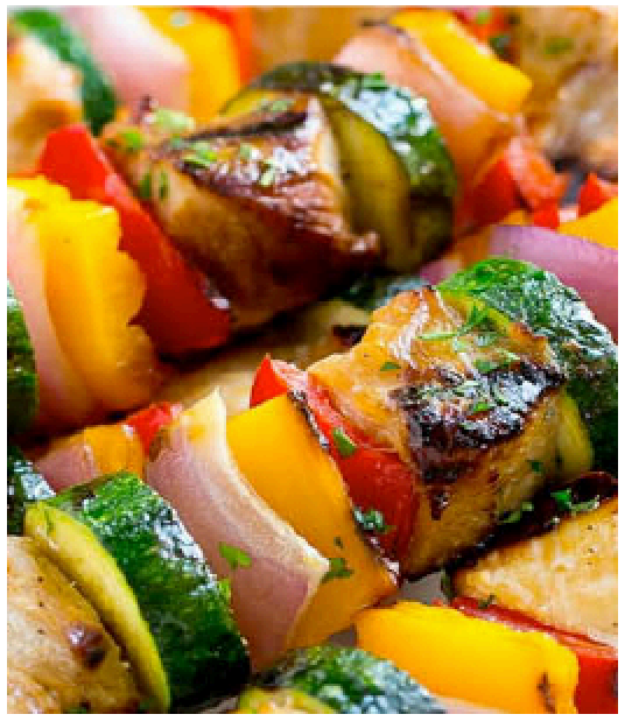
**8 Chicken Breast Halves**  
(skinless, boneless, cut into 1" cubes)

2 cloves **Garlic**

5 **Small Onions** (cut into 2" pieces)

2 **Medium Red Bell Peppers**  
(cut into 2" pieces)

12 **Skewers**



### Preparation

- In a large bowl, whisk together oil, honey, soy sauce, and pepper. Before adding chicken, reserve a small amount of marinade to brush onto kabobs while cooking.
- Place the chicken, garlic, onions and peppers in the bowl, and marinate in the refrigerator at least 2 hours (the longer the better).
- Preheat the grill for high heat.
- Drain marinade from the chicken and vegetables, and discard marinade.
- Thread chicken and vegetables alternately onto the skewers.
- Lightly oil the grill grate. Place the skewers on the grill. Cook for 12 to 15 minutes, until chicken juices run clear. Turn and brush with reserved marinade frequently.
- Serve

