



Tangy Grilled Chicken Kabobs

Great party pleasers!

Servings: 6



- 1 cup MIRACLE WHIP Light Dressing
- 1 env. (0.7 oz.) GOOD SEASONS Italian Dressing Mix
- 2 Tbsp. white vinegar
- 2 Tbsp. water
- 1-1/2 lb. boneless skinless chicken breasts, cut into 1-1/2-inch pieces
- Fresh vegetables (1 small each red and green pepper, 1 small zucchini, 1/4 red onion), cut into chunks

MIX first 4 ingredients until well blended. Remove 1/2 cup of the dressing mixture; refrigerate for later use.

THREAD chicken and vegetables onto 6 skewers; place in shallow dish. Pour remaining dressing mixture over kabobs. Refrigerate 30 min. to marinate.

HEAT grill to medium-high heat. Remove kabobs from marinade; discard marinade. Grill kabobs 10 to 15 min. or until chicken is done, turning after 8 min. Serve with reserved dressing mixture.



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