



## Olive on Tap Rosemary Ranch Chicken Kabobs

This rosemary ranch chicken recipe is so delicious, tender, and juicy the chicken will melt in your mouth.

Even the most picky eater will be begging for the last piece.

INGREDIENTS: 1/2 cup **Olive on Tap Rosemary Olive Oil** \* 1/2 cup ranch dressing \* 3 tablespoons Worcestershire sauce \* 1 tablespoon finely minced fresh rosemary \* 2 teaspoons salt \* 1 teaspoon lemon juice \* 1 teaspoon **Olive on Tap French White Wine Vinegar** \* 1/4 teaspoon ground black pepper, or to taste \* 1 tablespoon white sugar, or to taste (optional) \* 5 skinless, boneless chicken breast halves - cut into 1 inch cubes

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**Step 1** In a medium bowl, stir together the olive oil, ranch dressing, Worcestershire sauce, rosemary, salt, lemon juice, white vinegar, pepper, and sugar. Let stand for 5 minutes. Place chicken in the bowl, and stir to coat with the marinade. Cover and refrigerate for 30 minutes. **Step 2** Preheat the grill for medium-high heat. Thread chicken onto skewers and discard marinade. **Step 3** Lightly oil the grill grate. Grill skewers for 8 to 12 minutes, or until the chicken is no longer pink in the center, and the juices run clear.