

Athenian-Style Chicken Kebabs

Ingredients

- 1 cup plain fat-free yogurt
- 2 tbsp lemon juice
- 1 clove garlic, minced
- 1 tsp dried oregano leaves
- 12 oz boneless, skinless chicken breast halves (about 3), cut into 1-inch pieces
- 1 medium red bell pepper, chopped into 1-inch pieces
- 1 medium zucchini, sliced into 1/4-inch pieces
- 1 large red onion, cut into wedges
- 1 package (10 oz) Near East Couscous Mix - Original
- 1 tsp Feta cheese crumbled
- 2 tbsp chopped fresh parsley
- 1/4 tsp black pepper
- 2 small red potatoes, boiled until fork tender

How to make it

1. In small bowl, combine yogurt, lemon juice, garlic, black pepper and oregano. Thread chicken, red pepper, zucchini, red onion and potatoe alternately onto 4 skewers; baste once with yogurt mixture. Discard yogurt mixture.
2. Grill or broil kebabs 4 to 5 inches from heat 3 to 5 minutes. Turn kebabs and grill an additional 3 to 5 minutes, or until chicken is no longer pink inside.
3. Meanwhile, prepare couscous according to package directions, except eliminate the oil. Stir in feta and parsley, if desired. Serve kebabs over bed of couscous.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	10 min	30 min	4

Made with



Near East® Original Plain Couscous