

Athenian-Style Chicken Kebabs

Ingredients

- 1 cup plain fat-free yogurt
- 2 tablespoons lemon juice
- 1 clove garlic, minced
- 1 teaspoon dried oregano leaves
- 12 ounces 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 ounces) Near East Couscous Mix - Original
- 1 teaspoon feta cheese crumbled
- 2 tablespoons chopped fresh parsley
- 1/4 teaspoon, 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
20 min



COOK
TIME
10 min



TOTAL
TIME
30 min



SERVING
-

Made with



Near East Couscous Mix - Original