

Grilled Kabobs



Total:

28 minutes

Utensil:

Smokeless Broiler
1.5 Qt. Double Walled Bowl
3.5 Qt. Double Walled Bowl
medium mixing bowl

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Recipe:

Contributed By:

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Recipe Description:

Jazz up your next summer cookout with this delicious kabob recipe!
Try pairing it with pita or flatbread and a salad, so you can spend less time cooking and more time enjoying life!

Marinade Ingredients

1 cup
olive oil
(237
ml)
2 cloves
garlic, minced
2 limes, halved
1 tablespoon
onion powder
(9
g)
1 tablespoon
chili powder
(9
g)
1 teaspoon
salt
(4
g)
1 teaspoon
ground black pepper
(2
g)
½ teaspoon
cayenne pepper
(1
g)
salt & pepper, to taste

Kabob Ingredients

1			
pack	chicken breast, boneless, skinless	1	
pack	large shrimp, deveined	2	
		pack	baby portobello mushrooms
green bell peppers, 1 inch pieces	1/2		2
yellow bell peppers, 1 inch pieces			
wooden skewers			

Directions

- Combine olive oil and seasonings in measuring cup. Add garlic to marinade mixture.
- Squeeze limes to add juice directly to marinade. Stir well until thoroughly mixed.
 - Place into 3 separate bowls - shrimp, mushrooms and chicken. Add enough marinade to each bowl to cover ingredients and mix well.
 - Add peppers and onion to chicken and mushroom marinades. Use remaining marinade to toss ingredients and marinate for 30 minutes.
 - Soak wooden skewers in water for approximately 5 minutes.
 - For each skewer, spear an ingredient, alternating between vegetables and chicken (or mushroom), to create your preferred choice of skewers: shrimp, chicken and mushroom.
 - Add 4 cups of water to broiler. Plug in broiler and preheat for approximately 2-4 minutes.
 - Place chicken and mushroom skewers on broiler first. Rotate chicken skewers 4 times, grilling 7 minutes per side. Rotate mushroom skewers after 14 minutes per side grilled.
 - When 12 minutes of cooking time remains, place shrimp skewers on broiler. Rotate once after 6 minutes and grill until done.