



Chicken and Squash Kabobs

Active Time: 10 minutes | **Total Time:** 20 minutes | **Serves:** 1

Nutrition Information Per Serving

537.8 calories, 9.02 g carbohydrate, 2.82 g fiber, 6.2 g NET carbs, 55.03 g protein, 31.38 g fat

Ingredients

- 1/2 tsp(s) Real Salt
- 1 Tbsp lime juice
- 1/2 tsp(s) fresh ground black pepper
- 1/2 tsp(s) chili powder
- 8 ounce(s) organic chicken breast, cut into cubes
- 1 medium zucchini, cut into cubes
- 2 Tbsp(s) avocado oil

Preparation

1. Put the oil, lime juice, and chili powder in a bowl with salt and pepper.
2. Whisk well. Add the chicken and squash pieces and toss to coat.
3. When well coated, thread onto metal or soaked wood skewers. Preheat a grill to medium high heat.
4. Grill the kabobs until the chicken is cooked through and zucchini is charred and soft.
5. Serve.

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