



Chicken & Nectarine Skewers

What you'll need:

- 1 1/2 Tbsp olive oil
- 2 1/2 Tbsp balsamic vinegar
- 2 1/2 Tbsp fresh rosemary, divided
- Pinch of dried thyme
- Freshly ground black pepper (to taste)
- 2 boneless, skinless chicken breasts, cut into large chunks
- 2 firm nectarines, each cut into 8 chunks
- Coarse salt

What you'll do with it:

- Add 1 tablespoon olive oil, 2 tablespoons balsamic vinegar, 1 1/2 tablespoons rosemary, thyme, pepper and the chicken to a shallow bowl; toss to coat well.
- Add the nectarines to a smaller bowl; sprinkle with some of remaining oil and vinegar, the rest of the rosemary and some pepper.
- Set aside and marinate at least 30 mins
- Preheat broiler / grill.
- Place chicken and nectarines, alternately, on 4 metal skewers
- (if using wooden skewers pre-soak skewers in water so they don't burn)
- Place skewers on a foil-lined baking sheet
- Season both sides with salt
- Cook 5 mins per side or until cooked through.
- Let rest for 1 minute before serving

Cellar 46

7650 SE 27th Street #120 (located in the Mercer Building)

www.cellar46.com

Phone 206.407.3016