Chicken Kabobs with Cucumber Salsa

Ingredients

Chicken kabobs
- 2 pounds boneless skinless chicken breast, chopped into 1-inch pieces
- 3 cloves of garlic, minced
- 3 tablespoons lemon juice
- 1 tablespoon olive oil
- ¼ teaspoon salt
- Pepper
- Bamboo skewers

Cucumber salsa
- 1 large cucumber, peeled and roughly chopped
- ¼ of a small red onion
- ¼ cup parsley
- 1 tablespoon lemon juice
- Zest of 1 lemon
- 1 tablespoon olive oil
- ¼ teaspoon salt
- ¼ cup feta cheese, crumbled

Directions

1. Combine chicken, garlic, lemon juice, oil, salt and pepper in a medium sized bowl. Toss to coat the chicken, then allow the chicken to marinate for 20 minutes. Soak skewers in water.

2. Place cucumber, onion, parsley in food processor or blender and process until the ingredients are finely chopped (not pureed). Pour into a bowl and add in lemon, zest, oil, salt and feta. Stir.

3. Skew chicken onto skewer. Then cook on grill or stovetop grill pan (you may also bake the chicken) until done.

4. Pour salsa over chicken when serving.