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ULTIMATE CHICKEN KABOBS

- 1 red bell pepper, cut into 1 ½-inch pieces
- 1 yellow pepper, cut into 1 ½-inch pieces
- 3 chicken breasts, cut into 1 inch pieces
- 2 Tbsp. olive oil
- 1 Tbsp. **The Ultimate Chicken Seasoning Blend**
- 1 Tbsp. **Smoky Pecan Rub & Seasoning**

Place pepper pieces and cubed chicken in a medium bowl, drizzle with olive oil and sprinkle with seasonings. Mix well and refrigerate for 1 to 2 hours. Preheat BBQ. Alternate chicken and peppers on skewers. Grill on medium heat for 15-18 minutes, turning frequently. If desired, brush kabobs with your favourite Sunset Gourmet grilling sauce during last five minutes of cooking. If using bamboo skewers, soak in water for 20 minutes before using.



- **The Ultimate Chicken Seasoning Blend**
- **Smoky Pecan Rub & Seasoning**