



# **Grilled Chicken Sausage Kabobs**

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**Makes 4 Servings. (1 skewer per serving)**

**Prep time: 1 hour and 15 minutes. Cook time: 10 minutes**

### **Ingredients**

**2 teaspoons olive oil**

**3 tablespoons fresh lemon juice**

**ground black pepper to taste**

**1 1/2 pounds of Ma' Cluckers Chicken Sausage (links), sliced**

**4 wooden skewers**

**8 cherry tomatoes**

**12 bay leaves**

**1 medium onion, cut into 1-inch cubes**

**1 medium green bell pepper, cut into 1-inch cubes**

**2 cups cooked brown rice**

### **Preparation**

**1. In a small bowl, mix olive oil, lemon juice, and ground black pepper; pour over chicken links and marinate one hour in the refrigerator.**

**2. To make skewers, thread tomato, links, bay leaf, onion, and bell pepper; repeat.**

**3. Grill over medium heat for 5 minutes on each side or until cooked through. Discard bay leaves before serving.**

**4. Serve each kabob over 1/2 cup of brown rice.**