

# Chicken and Shrimp Kabobs with Basil Oil

## Ingredients:

- 12 (10-inch) wooden skewers
- 2 cups water
- 2 cups loosely packed fresh basil leaves
- 1 Tbs white balsamic vinegar
- 3/4 cup olive oil, divided
- 2 tsp. coarse salt, divided
- 1 tsp. black pepper, divided
- 1 1/2 to 2 lb. boneless skinless chicken breast, cubed
- 1 lb peeled and deveined raw medium shrimp
- 1 orange bell pepper (red or yellow is fine as well)
- 1 large zucchini, cut into 1/2" to 1" pieces
- cocktail tomatoes
- fresh pineapple, cubed

Soak wooden skewers in water 30 minutes and then drain. In a medium sauce pan, bring 2 cups water to a boil. Add basil and stir constantly until all the leaves have wilted. Drain and pat leaves with a paper towel. Place basil, vinegar, 1/2 cup olive oil, 1 teaspoon salt, and 1/2 teaspoon pepper in a blender. Process until smooth.

Preheat grill to 400 degrees. Thread chicken, shrimp, bell pepper, zucchini, tomatoes and pineapple on each skewer. Drizzle remaining 1/4 cup olive oil over skewers and sprinkle with remaining salt and pepper. Grill, turning skewers after 3 to 5 minutes, until chicken is done (the shrimp will cook a lot faster than the chicken). Transfer kabobs to a serving platter and brush evenly with basil oil. Use remaining basil oil for dipping sauce. Enjoy!

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"Don't waste your time looking back. Keep moving forward." - Anonymous***