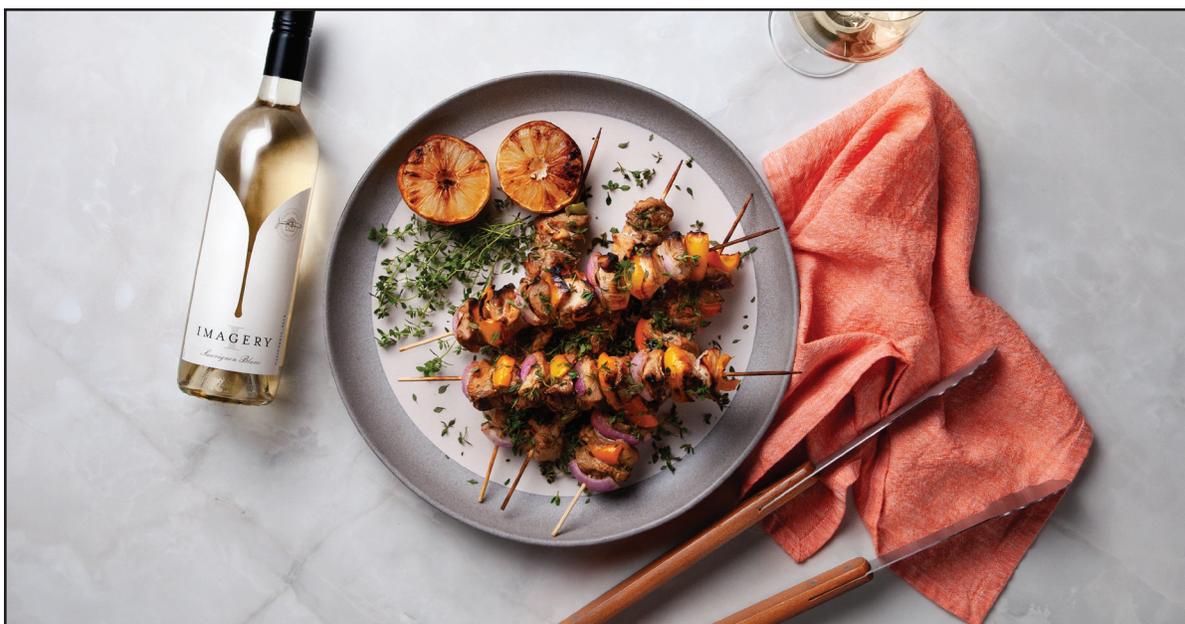


IMAGERY

elevate your plate

Zesty Herb Chicken Skewers



INGREDIENTS

FOR THE ZESTY HERB CHICKEN:

- ¼ CUP BALSAMIC VINEGAR
- 2 TBSP OLIVE OIL
- 2 TBSP HONEY
- 1½ TSP SALT
- ¼ TSP BLACK PEPPER
- 4-5 LARGE SPRIGS OF FRESH THYME
- 4 LARGE BONELESS CHICKEN BREASTS

FOR THE SKEWERS:

- 1 RED ONION, CHOPPED AND PEELED APART INTO 1-2 INCH PIECES
- 4 BELL PEPPERS, CHOPPED INTO 1-2 INCH PIECES

FOR STYLING AND PLATING:

- 6-8 BAMBOO SKEWERS
- 1 LARGE PLATTER
- 3 LEMONS
- 1 BUNDLE OF FRESH THYME

PROCESS

STEP 1: A few hours to one-day before, chop the chicken breasts into 1-inch cubes. In a separate bowl whisk together all the ingredients for the marinade. Add the chicken and marinade to a gallon-sized seal-able bag. Allow the mixture to sit.

STEP 2: About 30 minutes before grilling, soak the bamboo skewers. This will prevent the sticks from burning. Then, stack the chopped onion and bell pepper along with the chicken pieces onto the skewers. Center all the ingredients around the middle. Place everything close together, as it will all shrink when cooked.

STEP 3: Place on a tray before grilling and drizzle the remaining marinade over the skewers. Oil the grill grate with canola to prevent sticking. Once the grill is at a medium-high heat the skewers are ready to go. Arrange in such a way that they're all near the middle and not touching. Flip the skewers once, and cook each side for about 6-8 minutes per side or until cooked through.

NOTES ON STYLING: Use a large flat serving plate to showcase the skewers. Add a few skewers onto one side of the plate, with the sticks nearly touching at the bottom and fanning open at the top. Layer more skewers on top of this first row, either resting in between or somewhat perpendicular to create more dimension.

On the other side of the plate, add a few sprigs of thyme along with sliced lemon. For an extra touch, place the cut sides of the lemon on the grill for a couple of minutes before plating. Take the remaining thyme and strip the fresh leaves from the stem, and sprinkle generously on top of the plate. Just before serving, add a sprinkle of flake salt and freshly ground pepper, and finish it off with lots of lemon zest and juice.

This Farro Salad pairs perfectly with Imagery Chardonnay and Sauvignon Blanc