



Chicken, Basil Pesto & Bacon Skewers



Featuring:
Basil Pesto by Elki

Recipe From:
Elki

INGREDIENTS

12 oz chicken breast
12 fresh rosemary stalks
1 jar **Elki's Basil Pesto**
1 small lemon ($\frac{1}{2}$ cut into wedges, $\frac{1}{2}$ juiced for marinade)
1 clove garlic, crushed
1 med red or green pepper
6 slices thick-cut bacon
salt & pepper, to taste

DIRECTIONS

Strip the leaves off 12 stalks of rosemary, leaving a few at the end, set aside for your skewers.

Slice chicken breasts into 24 bite sized chunks.

Toss the chicken chunks in a bowl with Elki's Basil Pesto, juice of $\frac{1}{2}$ lemon and crushed garlic until coated. Marinate for an hour.

Cut the bacon slices in half lengthwise, then roll up each piece. Cut the red/green pepper into 1 inch chunks

Thread 2 pieces of chicken, alternating with bacon rolls and red/green pepper onto the rosemary skewers.

Preheat broiler, barbecue or grill pan. If cooking under a broiler, arrange skewers so that the leaves of the rosemary skewers protrude from the broiler and therefore do not catch fire during cooking.

Cook for 10 minutes, turning from time to time and basting with remaining marinade, or until cooked.

Serve hot with fresh lemon wedges.