

Grape and Chicken Skewers

These flavorful grape and chicken skewers are perfect for a light yet satisfying meal. Juicy grapes add a burst of sweetness, complementing the savory grilled chicken for a delightful dish.



Main Dish

30 min

Total time

easy

Difficulty

300

kcal / serving

Ingredients

- 150g chicken breast, diced
- 100g grapes, halved
- 1 tablespoon olive oil
- 1 teaspoon garlic powder
- Salt and pepper to taste
- 1 teaspoon fresh rosemary, chopped
- Wooden skewers (soaked in water for 30 minutes)

Steps

- 1 In a bowl, combine the diced chicken, olive oil, garlic powder, salt, pepper, and chopped rosemary. Mix well and marinate for 15 minutes.
- 2 Preheat the grill or grill pan over medium heat.
- 3 Thread the marinated chicken and halved grapes onto the soaked skewers, alternating between chicken and grapes.
- 4 Grill the skewers for 10–12 minutes, turning occasionally, until the chicken is cooked through and has nice grill marks.
- 5 Remove from the grill and let rest for a few minutes before serving.