

## PROSCIUTTO & CHICKEN KEBOBS

8 fresh boneless chicken tenders                      24 large basil leaves – or 48 smaller  
½ cup **TSG Garlic Parmesan Vinaigrette**            8 8-inch wooden skewers  
12 slices prosciutto

1. Soak wooden skewers in water for 1 hour before skewering; this will keep them from catching fire on the grill.
2. Cut each chicken tender on a diagonal into thirds (if tenders are small, use 12 and cut in half on the diagonal). Place chicken in a small bowl, add TSG Garlic Parmesan Vinaigrette and combine. Cover and refrigerate for 1 hour.
3. Drain chicken and discard marinate. Fold prosciutto slice in half lengthwise; cut vertically down the center. Top each prosciutto with 1-2 basil leaves and a chicken strip. Rollup jelly roll style starting with the cut end. Thread onto metal or soaked wooden skewers, 4-5 per skewer.
4. Heat your grill to medium\*. Grill – lid down / covered - for 4 minutes per side, or until chicken juice runs clear.
5. Serve with a side of Garlic Parmesan Vinaigrette for dipping.

**Makes 4-6 Servings, or 24 appetizer bites**