



# Tuscan Ranch Chicken Kabobs

## Ingredients

- 1 TBS s.a.l.t. sisters Tuscan Ranch Dip
- 1 ½ lb chicken breasts, boneless, skinless, cut into 1-inch strips
- 2 TBS lemon juice

## Dipping Sauce:

- ½ cup sour cream
- 3 TBS mayonnaise
- 1 TBS lemon juice
- 2-3 tsp s.a.l.t. sisters Tuscan Ranch Dip

**Directions:**

In a large bowl, mix the lemon juice, Tuscan Ranch Dip and chicken. Stir to combine so that all the chicken strips are well coated with the seasoning. Cover and refrigerate for 30 minutes. Meanwhile, soak 8 bamboo skewers in water for 30 minutes. Heat grill to medium heat. Remove chicken from marinade, discarding any remaining marinade. Thread chicken onto skewers and grill 8-10 minutes or until chicken is cooked through, turning to brown all sides. Serve with dipping sauce.

To make sauce, combine all ingredients in a small bowl and refrigerate for 30 minutes.