Grilled Chicken Kebobs with Garden Goddess Sauce

1 lb boneless skinless chicken breast, cut into large cubes
2 T extra virgin olive oil
sea salt & fresh cracked pepper, to taste
1 Vidalia onion, chopped for skewers
6-12 skewers

Preheat grill to 400ºF. In large bowl, drizzle cubed chicken with extra virgin olive oil and season with sea salt and fresh cracked pepper. Thread chicken and Vidalia onions onto skewers and place on hot grill. Cook on grill for 8 minutes until golden brown and chicken is cooked through. Serve with Garden Goddess sauce over favorite rice.

Garden Goddess Sauce

2 cloves garlic
1 avocado
¼ cup plain yogurt
½ cup baby spinach
juice of ½ lemon
juice of ½ lime
2 T extra virgin olive oil
5 fresh basil leaves
1 t fresh thyme

In a food processor, combine all ingredients and blend until smooth.

Recipe by Garden Chef Megan McCarthy

ATLANTA BOTANICAL GARDEN