



Grilled Broccoli & Cauliflower Chicken Skewers with Cilantro Chimichurri Sauce

Ingredients

3 cups Gold Coast Cauliflower Florets

3 cups Gold Coast Broccoli Florets

2 Chicken Breasts (cubed)

Olive Oil

Grilling Seasoning

For Sauce

4 cups (about 4 bunches) packed Gold Coast Cilantro, washed and dried

6 Garlic Cloves (roots and stems removed)

¼ cup Red Wine Vinegar

1 TBSP. Fresh Lemon Juice

1 tsp. Ground Cumin

1 tsp. Sweet Paprika

1½ tsp. Crushed Red Pepper

¾ tsp. Sea Salt

1 cup Extra Virgin Olive Oil

Directions

1. Put Gold Coast Cilantro in food processor, blend until finely chopped. Add garlic and blend until finely chopped. Add in remaining ingredients except olive oil. Blend to combine, and gradually add in oil until smooth.
2. Push Gold Coast Cauliflower, Gold Coast Broccoli and Chicken through skewers.
3. Brush with Olive Oil and season to taste.
4. Put on grill turning every 5-8 minutes. Brush Cilantro Chimichurri on skewers after first turn. Continue to grill until chicken is cooked and veggies are slightly charred.
5. Remove skewers from grill, drizzle with additional Cilantro Chimichurri if desired.
6. Enjoy!

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