

Chicken Vegetable Skewers

5 full Pargiot - boneless, skinless chicken thighs - cut into chunks

2 tablespoon balsamic vinegar

4 tablespoons olive oil

2 tablespoon pomegranate syrup/molasses

4 tablespoons soy sauce

2 cloves garlic peeled and sliced

1 chunk fresh ginger peeled and sliced

20 mushrooms washed and left whole (cut in half if they are giant)

1 large red pepper, washed and cut into large cubes

1 purple onion peeled and sliced into chunks

10-12 wooden skewers

Directions:

Place wooden skewers in water to sit for same time as chicken will so they won't burn.

Prepare marinade for two separate containers so skewers will be easier to prepare, chicken in one, vegetables in the other, by putting one tablespoon balsamic vinegar, 2 tablespoons olive oil, 1 tablespoon pomegranate syrup/molasses, 2 tablespoons soy sauce, one clove garlic and half the chunk of ginger into each container and stir about. Place chunked veg in one and chunked chicken in the other, snap lids on and shake till coated. Let sit for 30 minutes.

Take a rimmed baking sheet and line with tin foil. Thread the skewers by starting with the mushrooms (they keep the rest of the ingredients from slipping off) and alternating veggies and chicken till done.

Preheat broiler to low broil and broil about 8 minutes on one side and 6-7 minutes on the other side till vegetables have light char and chicken is browned and ready. Serve with rice. A note, while this is best hot off the broiler, it's surprisingly delicious reheated and I've often served it as a first course on Shabbat.