



Ingredients

1 pound chicken boneless skinless chicken thighs	¼ cup Dijon mustard
½ bacon	1 red bell pepper
¼ cup balsamic vinegar	½ pound yellow squash
	2 yellow onions

What To Do:

Remove the fat from the chicken and cut into large chunks. In a bowl mix together the vinegar and mustard and add the chicken. Let marinate until ready to make the kabobs.

Cut the bell pepper, squash, and onions into bite sized pieces. Slice the bacon into bite-sized pieces or cut in half. Use the skewers and start loading with the meat and veggies, it's best to keep the bacon near the meat either wrapping the meat or placing a piece on either side of it.

Preheat the grill to around 350-degrees (medium heat). Place the kabobs on the grill and cook for about 10 minutes a side marinating with additional balsamic as you flip them.