

Breaded Chicken Skewers with Grilled Romaine



1/4 cup extra virgin olive oil, plus more for drizzling
2 tablespoons red wine vinegar, plus more for drizzling
2 tablespoons chopped fresh oregano
1 tablespoon minced shallot or red onion
1 teaspoon minced garlic
1/4 teaspoon red pepper flakes
Kosher salt
1 head Romaine lettuce, quartered lengthwise
1 1/2 pounds boneless, skinless chicken breasts, cut into chunks
1 1/2 cups breadcrumbs
1/4 cup grated parmesan cheese

Preheat a grill to medium high heat and soak 8 wooden skewers in water (so they don't burn on the grill).

In a medium bowl, stir together the oil, vinegar, oregano, shallot, garlic, red pepper flakes, and 1 1/4 teaspoons salt. Drizzle the cut sides of the lettuce with about 1 teaspoon of this mixture.

Add the chicken chunks to the rest of the mixture in the bowl and toss. Add the breadcrumbs and toss until the chicken is coated. Place the chunks on the skewers, leaving space between each piece.

Grill the skewers until the chicken is cooked through, about 8-10 minutes. Also grill the romaine, turning it once, until marked and slightly wilted, about 1-2 minutes. Put the grilled romaine on plates and drizzle additional olive oil and red wine vinegar on top. Season with salt, add the chicken skewers, and sprinkle the parmesan on top of everything.

Source: [Food Network](#)

* www.shemakesandbakes.com * September 2012 *