



## Spiedino alla Toscana

*Serves 10-12*

- 8 chicken breasts, cut into chunks
- 2 pounds veal stew meat, cut into chunks
- 10 mildly seasoned Italian sausages
- 2 zucchini, cut into cubes
- 3 red or green peppers, cut into squares
- Salt and Pepper
- ¼ cup fresh garlic, minced
- Zest and juice of 2 lemons
- 1 cup extra virgin olive oil
- 3 pounds baby arugula
- 4 tomatoes, diced

Using 28 skewers, skewer the chicken, veal, sausage, zucchini, and peppers. Season with salt and pepper and grill until the chicken is done. To make the citronette: add the garlic, lemon juice and lemon zest to a bowl. Season with salt and pepper and whisk in the olive oil until incorporated. To serve, place the arugula on a plate, top with the skewers, and sprinkle the tomatoes on top. Drizzle the plate with the lemon citronette and serve.