



spoon & whisk

ESSENTIAL KITCHENWARE & CUTLERY
FOR THE WELL-STOCKED KITCHEN

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Cilantro-Lime Chicken, Pineapple & Pepper Kabobs

serves 4

Transport yourself to a beach at sunset with these colorful kabobs. With a touch of spice from the Serrano pepper, the marinade used on these kabobs is well balanced with zingy lime juice and bright cilantro. The flavorful chicken pairs well with mouthwateringly-sweet grilled pineapple and slightly charred orange peppers. Easily scale this recipe when serving a crowd. These healthy and tasty chicken kabobs are certain to be a party pleaser all summer long.

1 lb boneless chicken breast, cut into 2" pieces
1/2 fresh pineapple, cut into 2" cubes
1 orange sweet pepper, cut into 1-1/2" chunks

Marinade Ingredients:

2 tablespoons cilantro, minced
2 cloves garlic, minced
1/2 serrano pepper, seeds removed, diced
3 tablespoons freshly squeezed lime juice (about 3 limes)
3 tablespoons olive oil
1/2 teaspoon cumin
1/2 teaspoon chili powder
1/2 teaspoon kosher salt
1/2 teaspoon pepper

Directions:

1. Mix all of the marinade ingredients together in a small bowl and stir until combined.
2. Cut the chicken into 2" pieces and add to the marinade. Cover and refrigerate. Marinate the chicken for 1-4 hours.
3. Prepare the pineapple and pepper cubes.
4. Skewer the marinated chicken onto kabob sticks, alternating with pieces of pineapple and pepper. (If using wooden skewers, soak the skewers in water for 30 minutes before grilling. Flat metal skewers work well for this recipe.)
5. Prepare the grill until very hot. Make sure the grilling grate is clean and oiled. Grill the kabobs for 2-3 minutes on each side until the internal temperature of the chicken reaches 165 degrees F.