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Recipe

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## PEACHY CHICKEN & VEGETABLE SKEWERS RECIPE

### Ingredients

- 2-3 Chicken breasts, cut into cubes (more for a crowd)
- 2 Tablespoons (Tbsp.) [Cherchies Garlic Seasoning](#) (Can substitute [Cherchies Garlic'n Herbs No Salt Seasoning](#))
- 1 teaspoon (tsp) pepper
- 2 cloves garlic, minced
- 1/2 cup soy sauce
- 1/2 cup [Cherchies® Vidalia Onion Peach Salsa](#)
- 1/4 cup hot sauce
- 1/2 Pineapple cut into 1 inch chunks (scales removed and cored).
- 1 red pepper, washed, seeded, and cut into 1 inch pieces
- 1 yellow pepper, washed, seeded, and cut into 1 inch pieces
- 1 small container Baby Bella Mushrooms, washed with stems removed and cut in half
- 1 medium onion, diced into 1 inch pieces
- Cooking spray
- Skewers (soaked 30 minutes prior to cooking)
- Additional 1/2 cup [Cherchies® Vidalia Onion Peach Salsa](#) for dipping (optional)



### Preparation

1. In a small bowl, mix the garlic, soy sauce, [Cherchies® Vidalia Onion Peach Salsa](#), and hot sauce. Cut the chicken into 1 inch pieces and place into a medium bowl. Season the chicken with [Cherchies® Garlic Seasoning](#) and pepper. Mix. Add 2/3 of the marinade to the chicken. Mix thoroughly. Cover the bowl with plastic wrap and refrigerate for several hours.
2. Wash and chop the vegetables and pineapple, and place in a shallow pan. Add the rest of the marinade and mix until completely covered. Cover with plastic wrap and refrigerate for several hours.
3. 30 minutes prior to grilling, soak the skewers in a shallow casserole dish.
4. \*Remove the marinated chicken and vegetables from the refrigerator. Save the marinade from the vegetables to use for basting the kabobs later. (If you want to use the marinade from the meat, make sure to boil the marinade until it reaches a temperature of at least 165 degrees. This way, any harmful bacteria will be removed). See [FDA Guidelines](#).
5. Thread the chicken on separate skewers from the vegetables. (I find this works better with the different cook times of the chicken and vegetables). Next, alternate the peppers, onions, mushrooms, pineapple on different skewers in any arrangement you prefer.
6. Spray the grill with cooking spray, light the grill, and turn the grill on high for a few minutes. We use a gas grill, but you can easily grill these on a charcoal grill.

7. When you are ready to cook the skewers, turn the grill down to low. Place chicken on the grill and cook for a few minutes on each side.
8. After the chicken has cooked for a few minutes, add the vegetable/pineapple skewers to the grill, and cook for a few minutes on each side. I love adding pineapple to the vegetables because it adds so much flavor. If you've never had grilled pineapple, you're in for a real treat! All the sugars in the pineapple come to life, for flavors that will make your taste buds tingle.
9. Baste the skewers with the leftover vegetable marinade as the kabobs cook. \*(See above guidelines for marinade safety). The chicken should no longer be pink on the inside and the vegetables should be tender crisp with grill marks.
10. Remove the kabobs from the grill and set aside on a platter for about five minutes. This allows the meat to rest and absorb all the juices. Add [Cherchies® Vidalia Onion Peach Salsa](#) for dipping.
11. Serve with [Aunt Ester's Potato Salad](#) and dinner is served! Enjoy.