

Chicken and Bacon Shish Kabobs

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 45 mins

Description

Tangy marinated chicken and mushrooms wrapped in bacon and skewered Excellent for entertaining and trying something new These are a musttry They can also be broiled instead of grilled if youre low on time

Ingredients

- - ¼ cup soy sauce - ¼ cup cider vinegar - 2 tablespoons honey - 2 tablespoons canola oil - 10 large mushrooms
- cut in half - 2 green onions
- minced - 3 skinless
- boneless chicken breast halves - cut into chunks - ½ pound sliced thick cut bacon
- cut in half - 1 (8 ounce) can pineapple chunks
- drained - skewers

Instructions

1. In a large bowl
2. mix the soy sauce
3. cider vinegar
4. honey
5. canola oil
6. and green onions. Place the mushrooms and chicken into the mixture
7. and stir to coat. Cover
8. and marinate in the refrigerator at least 1 hour. Preheat grill for high heat. Remove the mushrooms and chicken from the marinade and shake off excess. Pour the marinade into a small saucepan and bring to a boil over high heat. Reduce heat to medium-low and simmer for 10 minutes; set aside. Wrap the chicken chunks with bacon
9. and thread onto skewers so that the bacon is secured. Alternate with mushroom halves and pineapple chunks. Lightly oil the grill grate. Arrange skewers on the prepared grill. Cook 15 to 20 minutes
10. brushing occasionally with remaining soy sauce mixture
11. until bacon is crisp and chicken juices run clear. Dmitry M Sokolov Editor's Note: The nutrition data for this recipe includes information for the full amount of the marinade ingredients. Depending on marinating time
12. ingredients
13. cook time
14. etc.
15. the actual amount of the marinade consumed will vary.