



Hawaiian Chicken Pineapple Kabobs

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 25 mins

Description

These Hawaiian chicken pineapple kabobs are tender sweet and delicious Theyre easy to make and require only a few ingredients

Ingredients

- - 3 tablespoons soy sauce - 3 tablespoons brown sugar - 2 tablespoons sherry - 1 tablespoon sesame oil - ¼ teaspoon ground ginger - ¼ teaspoon garlic powder - 8 skinless
- boneless chicken breast halves - cut into 2-inch pieces - 1 (20 ounce) can pineapple chunks
- drained - 8 bamboo skewers
- soaked in water for 20 minutes

Instructions

1. Mix soy sauce
2. brown sugar
3. sherry
4. sesame oil
5. ginger
6. and garlic powder together in a shallow glass dish. Stir in chicken pieces and pineapple chunks until well coated. Cover and marinate in the refrigerator for 1 to 2 hours. Preheat the grill to medium-high heat and lightly oil the grate. Thread chicken and pineapple alternately onto skewers. Discard excess marinade. Cook on the preheated grill
7. turning occasionally
8. until chicken is longer pink in the center and the juices run clear
9. 15 to 20 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). lauralovinglife From the Editor The nutrition data for this recipe includes information for the full amount of the marinade ingredients. Depending on marinating time
10. ingredients
11. cook time
12. etc.
13. the actual amount of the marinade consumed will vary.