

Teriyaki Chicken Kabobs

Ingredients:

Serves 16

4 lbs. boneless skinless chicken breast, cut into 1” chunks

16 kabob skewers

6 medium sweet red onions, cut into 1” chunks

Marinade

2 cups pineapple juice

2 cups teriyaki or soy sauce

1 teaspoon ground ginger

1 teaspoon garlic powder

1 tablespoon cornstarch



Directions:

Marinate cut-up chicken pieces in half of the marinade at least 2 to 3 hours. Chicken can also be marinated up to a day or two in advance. Place chicken and onions on the skewers. Discard marinade. Grill for 15 to 20 minutes turning often to ensure even browning. Place the remaining marinade in a medium saucepan. Add the corn starch and cook over medium-low heat, stirring constantly until smooth and creamy.

Use sauce for dipping with the kabob.

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