

GINGER LIME KABOBS

Servings: Up to 5

Cooking Time: 45 Minutes



INGREDIENTS

- 1 package of Farmer Focus Boneless Skinless Chicken Breasts
- 1 bell pepper
- Grape or cherry tomatoes

For Marinade

- 2 tbsp olive oil
- 2 tbsp honey
- 2/3 cup lime juice
- 3 tsp lime zest
- 1/4 cup chopped fresh cilantro
- 2 tbsp minced fresh ginger
- 1/2 tsp black pepper
- 1 tsp salt

DIRECTIONS

1. Cut chicken breasts into pieces 1-2 inches in size.
2. Combine marinade ingredients and reserve about ¼ cup of marinade for basting kabobs on the grill. Pour the remaining marinade over chicken pieces in the Farmer Focus tray and marinate for at least 30 minutes (or up to 8 hours) in the refrigerator.
3. If using wooden skewers, soak in water for at least 30 minutes before cooking.
4. Wash tomatoes and bell pepper and cut bell pepper into pieces 1-2 inches in size.
5. After chicken is finished marinating, construct kabobs alternating between chicken, bell pepper, and tomatoes.
6. Bring grill to medium heat and grill kabobs for 4-5 minutes with the lid closed.
7. Brush kabobs on both sides with reserved marinade, flip over kabobs, and cook for 4-5 more minutes, or until chicken is fully cooked (165°F).