

Hawaiian Chicken Skewers

Instructions

1. In a gallon freezer bag, add the chicken breasts. In a small bowl, mix the chicken broth, orange marmalade, soy sauce, ginger, and garlic powder. Pour into the freezer bag with the chicken. Marinade in the fridge for 2-4 hours.
2. Turn the heat on the grill to medium-high. Add pieces of chicken to the skewers and alternate with red onion, red bell pepper, and pineapple. Brush the grill lightly with olive oil and add the skewers. While grilling, occasionally turn the skewers until the chicken is fully cooked, about 8-10 minutes.
3. Sprinkle with cilantro and serve with rice or noodles if desired.

Ingredients

- 3 skinless chicken breasts cut into 1-inch pieces
- 1/2 cup chicken broth
- 3 tablespoons orange marmalade
- 1 cup soy sauce
- 1/2 teaspoon ground ginger
- 1/2 teaspoon garlic powder
- 12 skewers, if wooden, soak in water for 30 minutes before grilling
- 1 red onion cut into 1-inch pieces
- 1 red bell pepper cut into 1-inch pieces
- 1/2 fresh pineapple cut into 1-inch pieces
- Olive oil
- 1 tablespoon fresh cilantro, chopped

Grocery List

Produce

- Red onion
- Red bell pepper
- Pineapple
- Cilantro

Canned Goods/Grocery

- Chicken breasts
- Chicken broth
- Orange marmalade
- Soy sauce
- Ground ginger
- Garlic powder
- Olive oil
- Wooden skewers