

1/10/17

## Strawberry Pepper Jam Kabobs Recipe

Author: Cherchies® Specialty Foods

### STRAWBERRY PEPPER JAM KABOBS RECIPE

#### Ingredients

- 2-3 Chicken breasts, cut into cubes (more for a crowd)
- 2 Tablespoons (Tbsp.) Cherchies Garlic Seasoning (Can substitute Cherchies Garlic'n Herbs No Salt Seasoning)
- 1 teaspoon (tsp) pepper
- 1 Pineapple cut into chunks (scales removed and cored. For this recipe, I only used 1/2 of the pineapple).
- 1 pound of cherry or grape tomatoes, washed
- 2 Tablespoons Cherchies Champagne Mustard (more for a crowd). Like it spicier? try Cherchies Hot Banana Pepper Mustard
- 1/2 jar of Cherchies Strawberry Hot Pepper Jam (try Cherchies Cherry Hot Pepper Jam, Cherchies Cranberry Hot Pepper Jam, or Cherchies Lem'n Raspberry Marmalade for a different twist)
- Cooking spray
- Skewers (soaked 30 minutes prior to cooking)
- \*2 cups of cooked rice seasoned with Cherchies Garlic and Herbs No Salt Seasoning (optional)



#### Preparation

1. Soak skewers in a shallow casserole dish 30 minutes prior to cooking.
2. On a large plate, season both sides of chicken with Cherchies Garlic Seasoning and pepper. Set aside. In the meantime, spray grill with cooking spray, light grill, and turn grill onto high.
3. While the grill is warming, core and cut pineapple into chunks and cut chicken into cubes. Skewer chicken, pineapple, and tomatoes onto skewers. ( I usually put the vegetables and fruit on separate skewers, due to the different cooking times). Turn grill down to low. Place chicken on grill and cook for a few minutes on each side.
4. After the chicken has cooked for a few minutes, add the pineapple skewers to the grill, and cook for a few minutes on each side. If you've never had grilled pineapple, you're in for a real treat! All the sugars in the pineapple come to life, for flavors that will make your taste buds tingle.
5. The tomatoes are the last to enter the grill, since they don't take as long to cook. (They look pretty with grill marks).
6. While the kabobs are cooking, make the glaze. Combine champagne mustard and pepper jam in a small bowl. As kabobs are finishing cooking, brush half of the glaze onto the kabobs, reserving the rest for the presentation at the end.
7. Remove chicken, pineapple, and tomatoes from the grill and set aside to absorb all the juices. Serve over rice seasoned with Cherchies Garlic'nHerbs No Salt Seasoning (optional). Brush skewers with remaining glaze. Dinner is served! Enjoy.

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