



RECIPE | TOMATOES

# GRILLED CHICKEN SKEWERS



5 min  
PREP.



2-4



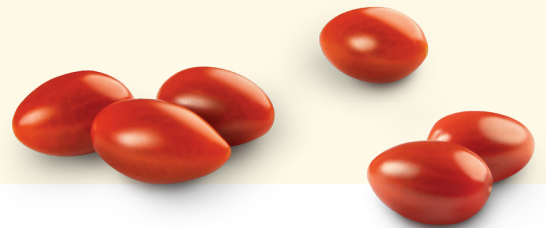
easy

15 min

10 min  
COOKING

## INGREDIENTS

**2 dry pints** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, cut into halves  
**1 lb** boneless skinless chicken breasts, cut into 1-inch pieces  
**12** small mozzarella balls  
**½ cup** pesto  
**1 tbsp** pesto  
Canola Oil for grilling  
Metal or Wooden skewers



## DIRECTIONS

- 1 In a medium bowl, combine the chicken pieces and ½ cup pesto. Cover and refrigerate for at least 1 hour or up to overnight.
- 2 Place mozzarella balls in a small bowl and toss with remaining 1 tablespoon pesto. Refrigerate until ready to serve.
- 3 Preheat an outdoor grill or indoor grill pan to medium.
- 4 Thread the chicken and tomatoes onto the skewers, alternating as you go. Lightly brush the grill with canola oil to prevent sticking.
- 5 Cook skewers for 3 minutes on one side, then turn and continue grilling until chicken is cooked through, about 1-2 minutes.
- 6 Serve with mozzarella balls.

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