

RECIPE | TOMATOES

GRILLED CHICKEN SKEWERS



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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.



15 min

5 min | **10 min**
PREP. | COOKING



2-4



easy