

A close-up photograph of several skewers of grilled chicken, cherry tomatoes, and corn on the cob. The skewers are arranged on a wooden cutting board. The chicken is cubed and has a golden-brown, slightly charred exterior. The tomatoes are halved and show signs of grilling. The corn is cut into sections and is bright yellow. The background is slightly blurred, showing more of the same food.

RECIPE | TOMATOES



GRILLED TOMATO PESTO SKEWERS

A circular logo with the text "pure flavor" in a lowercase, sans-serif font. A stylized green leaf icon is positioned between the words "pure" and "flavor".

pure
flavor



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GRILLED TOMATO PESTO SKEWERS

INGREDIENTS

2 dry pints Pure Flavor® Sangria® Medley Tomatoes, whole
1 lb boneless skinless chicken breast, cut in cubes
1/3 cup basil pesto



DIRECTIONS

- 1 In a large bowl, combine cubed chicken and basil pesto.
- 2 Thread chicken and tomatoes onto skewers alternating each as you go.
- 3 Preheat grill over medium heat. Grease grill.
- 4 Once grill is hot, place skewers on grill and cook for 3-4 minutes.
- 5 Flip and continue cooking another 2-3 minutes or until chicken is cooked through.

Chef Tip: If you love tomatoes, you can add more than one tomato as you go!



18 min

10 min
PREP.

8 min
COOKING



4



easy