

Chicken Kabobs



Appetizer Serving Size: 5-6

1 1/2 20 oz. cans pineapple chunks, drain and save juice

2-3 large chicken breasts, cut into 1 inch pieces

8-10 pieces of bacon

1 large green pepper

1 large white or red onion

2 ½ tsps Weavers Dutch Country Seasonings Spicy Chicken Dust

1 bag bamboo skewers

Mix pineapple juice with Spicy Chicken Dust, and add chicken. Cover and refrigerate for at least 4 hours. Prep bacon, peppers, and onions by chopping each ingredient into 1 inch pieces. When chicken has marinated, prepare kabobs by skewering alternating pieces of chicken, bacon, pineapple, onions, and peppers until you have about 1 ½" left on each side for handling. Grill until center of chicken exceeds 165 degrees Fahrenheit. Serve over fried rice, if desired.