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KEY WEST TEQUILA-LIME CHICKEN KABOBS

Recipe Details

Succulent chunks of tequila-lime marinated chicken breast threaded on skewers alternating with orange bell pepper, lime wheels, fresh pineapple, and grapefruit wedges and grilled. Squeeze grilled lime and grapefruit over chicken for a splash of Key West!

1. Combine tequila, lime juice, garlic, cilantro, jalapeño, chili powder, sugar, and oil. Mix well to allow flavors to blend.
2. Add chicken breast cubes to marinade. Marinate for at least 2 hours, or up to 12 hours.
3. Thread 2 skewers per serving in the following order: chicken, bell pepper, chicken, lime, chicken, pineapple, chicken, grapefruit.
4. Brush each skewer with vegetable oil and sprinkle with 1/4 teaspoon of both seasonings.
5. Grill over medium-high heat for 7 to 10 minutes or until internal temperature reaches 165°F. Serve immediately

RECIPE TYPE: APPETIZERS

CUISINE: AMERICAN REGIONAL

NUTRITION INFORMATION (PER SERVING)

CALORIES: 380

SODIUM: 300 MG

CARBOHYDRATES: 23 G

PROTEIN: 24 G

MARINADE | INGREDIENTS | SERVES 4

1/2 CUP TEQUILA
 1/4 CUP LIME JUICE, FRESHLY SQUEEZED
 1/2 TEASPOON **MCCORMICK CULINARY * GARLIC, MINCED**
 1 1/2 TEASPOONS **MCCORMICK CULINARY * CILANTRO, FREEZE DRIED**
 1 TEASPOON JALAPEÑO PEPPER, MINCED
 1 TEASPOON **MCCORMICK CULINARY * CHILI POWDER, LIGHT**
 1 TABLESPOON GRANULATED SUGAR
 1/3 CUP VEGETABLE OIL

MAIN RECIPE | SERVES 4

7 OUNCES CHICKEN BREASTS, BONELESS, SKINLESS, CUT INTO 1 1/2" CUBES
 8 EACHES ORANGE BELL PEPPER, SEEDED, CUT INTO 1 1/2" CUBES
 8 EACHES LIME WHEELS
 8 EACHES PINEAPPLE, CUT INTO 1 1/2" CUBES
 8 EACHES GRAPEFRUIT WEDGES
 1 TABLESPOON VEGETABLE OIL
 2 TEASPOONS GRILL MATES® MONTREAL CHICKEN® SEASONING
 2 TEASPOONS **LAWRYS * LEMON, BASIL & THYME, KEY WEST SEASONING**