



grilled chicken skewers with fresh peach salsa

Spread the warm weather love with these easy and amazing Grilled Chicken Skewers topped with juicy Peach Salsa.

SERVES: 4-6



julie albert & lisa gnat



ingredients

Grilled Chicken

- 2 lbs boneless, skinless chicken breasts, cut into 1/2-inch pieces
- 2 tbsp olive oil
- 2 tbsp fresh lime juice
- 1 tbsp brown sugar
- 1/2 tsp chili powder
- 1/4 tsp kosher salt
- 1/4 tsp freshly ground black pepper

Peach Salsa

- 3 peaches, pitted and chopped
- 1 tbsp fresh lime juice
- 1 tbsp olive oil
- 1 small jalapeno, seeds removed and finely chopped
- 2 tbsp finely diced red bell pepper
- 2 tbsp finely diced red onion
- Pinch kosher salt

4 cups baby arugula

directions

1. Place chicken pieces in a shallow dish and toss with olive oil, lime juice, brown sugar, chili powder, salt and pepper. Let chicken marinate 30 minutes.
2. To prepare salsa, in a small bowl, toss together chopped peaches, lime juice, chopped jalapenos, red pepper, red onion and a pinch of salt to taste. Cover and set aside until ready to serve.
3. Preheat a lightly oiled grill to medium-high heat and thread chicken pieces onto skewers. Discard any remaining marinade. Grill skewers for 10-15 minutes, turning after 8 minutes until juices run clear and chicken is cooked through.
4. To serve, place skewers over a bed of arugula and top skewers with peach salsa.

"If I didn't start painting, I would have raised chickens."

— GRANDMA MOSES

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