

WildeBerryaki Kabobs

Ingredients:

4 chicken breasts skinned, boned and cubed
½ cup WildeBerryaki
2 red peppers cubed
2 onions cubed
8 medium sized mushrooms (keep whole)
1 can sliced pineapple – use fresh pineapple if you can!
Wooden skewers (pre-soak in water before grilling to prevent burning)

Instructions:

Marinate chicken overnight with ½ cup WildeBerryaki (4 hours or more is best)

Once marinated, skewer the above alternating between chicken, veggies and fruit

Grill skewers until meat is thoroughly cooked

Baste with WildeBerryaki at very end of cooking process.

Arrange over a plate of brown rice and warm up some more WildeBerryaki on the side to use as a dipping sauce!