



## CHICKEN, PINEAPPLE & PEPPER KABOBS

2 red bell pepper, cut into 1 ½ -inch pieces

1 large white onion cut into pieces

½ fresh pineapple cut into 1" pieces

3 chicken breasts, cut into 1" pieces

2 Tbsp. olive oil

1 Tbsp. **The Ultimate Chicken Seasoning Blend**

1 Tbsp. **Smoky Pecan Rub & Seasoning**

Place pepper pieces, onion, pineapple and cubed chicken in a medium bowl, drizzle with olive oil and sprinkle with seasonings. Mix well and refrigerate for 1 to 2 hours. Preheat BBQ. Alternate chicken, peppers, onion and pineapple on skewers. Grill on medium heat for 15- 18 minutes. Turning frequently.

If desired, brush kabobs with your favourite Sunset Grilling Sauce during the last five minutes of cooking. If using bamboo skewers, soak in water for 20 minutes before using.



- **The Ultimate Chicken Seasoning Blend**
- **Smoky Pecan Rub & Seasoning**