



## CHICKEN KABOBS WITH PINEAPPLE & ONION

2 white onions, cut into 1" pieces

3 chicken breasts, cut into 1" pieces

1 Tbsp. olive oil

1 tsp. **Sunset Seasoned Salt**

1 Tbsp. **Oh! So Garlic**

½ pineapple, peeled, cored and cut into 1" pieces

⅓ cup **Sweet & Spicy Brown Sugar Bourbon Sauce**

Place onion and cubed chicken in a medium bowl, drizzle with olive oil and sprinkle with **Sunset Seasoned Salt** and **Oh! So Garlic**. Mix well and refrigerate for 1 to 2 hours. Preheat BBQ. Alternate chicken, pineapple and onion on skewers. Grill on medium heat for 10 to 15 minutes. Turning frequently. Brush kabobs with **Sweet & Spicy Brown Sugar Bourbon Sauce** during last five minutes of cooking.

If using bamboo skewers, soak in water for 20 minutes before using.

