

# FAJITA CHICKEN SKEWERS

**YIELD:** 40 skewers

## INGREDIENTS:

Cilantro  
Lime juice, about 6 limes  
Extra virgin olive oil  
Garlic cloves, minced  
Brown sugar, dark  
Salt  
Black pepper  
Ground cumin  
Chicken thighs, or chicken breast cut into 1 1/2" chunks  
**Red Gold Whole Peeled Tomatoes**, drained  
Red bell pepper, seeded and cut into 1 1/2" pieces  
Green bell pepper, seeded and cut into 1 1/2" pieces  
Sweet onion, peeled and cut into 1 1/2" pieces  
Wooden skewers, that have been soaked in water for 30 minutes or longer

## AMOUNT (WT.):

2 cups  
1 ¼ cup  
1 ¼ cup  
14 each  
3.5 Tablespoons  
2 Tablespoons  
1 teaspoon  
1 ½ Tablespoons  
7 lbs  
1-#10 can (102 oz)  
4 each  
4 each  
4 each

## METHOD OF PREPARATION:

1. To make the marinade whisk together cilantro, lime juice, olive oil, garlic, brown sugar, salt, black pepper, and cumin in small bowl until well combined.
2. Place chicken cubes in large resealable plastic bag and pour in marinade. Remove as much air as possible and seal. Place in refrigerator for 1-5 hours.
3. Thread skewers by alternating with chicken, tomato, peppers and onion until all ingredients are used.
4. Preheat grill to medium-high heat.
5. Place skewers and grill 3-4 minutes per side until chicken is cooked through and veggies have a nice char. Remove from heat and let rest 5 minutes before serving.

