



B&B's BEST
YOU ARE WHAT YOU EAT
SO EAT THE BEST

Mango Chicken Kabobs

Ingredients

- 2 chicken breasts cut into 1" square pieces.
- ½ Cup [B&B's Best Mango Jalapeno BBQ Sauce](#)
- 2 medium Bell Peppers
- 1 12 oz bag frozen Pearl Onions
- 1 Tbsp [B&B's Best Cajun Seasoning](#)
- Skewers

Instructions

Marinade

1. Pour Mango Jalapeno BBQ Sauce in zip lock bag.
2. Place chicken pieces in bag and shake well to cover with marinade.
3. Close bag and place in refrigerator for 2 hours prior to cooking.

Cooking

1. Heat grill or oven to 300°.
2. Remove chicken from bag.
3. Thread a piece of bell pepper followed by a piece of chicken, onion, bell pepper, onion. Repeat until skewers are full.
4. Sprinkle with Cajun Seasoning.
5. Brush each kabob with the remaining marinade from the bag.
6. Place on grill.
7. Grill for 12 minutes on one side then flip and grill for 12 more minutes or until the chicken reaches 165°
8. Remove from Grill and serve.

