

Summery Chicken Kabobs

Recipe By Chavi Feldman



Cooking and Prep:  30
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Serves:  8

Contains:   

Preference: Meat

Difficulty: Easy

Source: Family Table by
Mishpacha Magazine

They say that life is like a bowl of cherries and, come summer, that certainly rings true in the Feldman home! We just can't seem to get enough of those sweet yet slightly tart stone fruits. So when I was developing this summery chicken kabob, I just had to include them in the lineup of fruits and veggies for that extra burst of flavor that only cherries can provide. Try them — I'm sure your taste buds will thank you

Ingredients (16)

Kabobs

- 1 pound (1/2 kilogram) dark chicken cutlets, cleaned
- 6 ounces (170 grams) shoulder pastrami
- 1–2 green peppers
- 1 large red onion
- 2 cups fresh pineapple chunks

- 1 cup fresh cherries
- 8 wooden skewers, soaked in water for at least 30 minutes
- oil, or grill cooking spray for grill grates

Marinade

- 1/2 cup **Haddar Low Sodium Soy Sauce**
 - 1/2 cup pineapple juice
 - 1/2 cup brown sugar
 - 1/4 cup **Heaven & Earth Ketchup**
 - 1 tablespoon **Gefen Sesame Oil**
 - 1/2 teaspoon **Gefen Garlic Powder**
 - 1/8 teaspoon ground ginger
 - 1/2 teaspoon sriracha sauce
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Start Cooking

Prepare the Chicken Kabobs

1. Cut the cutlets, pastrami, peppers, and red onion into one- and- half-inch (four-centimeter) pieces.
2. In a medium bowl, whisk together all marinade ingredients. Reserve half of the sauce for basting. Place cutlets and half of the sauce in a ziplock bag and marinate in refrigerator at least three hours or overnight.
3. Thread chicken, pastrami, pineapple, peppers, onion, and cherries onto skewers. Avoid pit when you pierce the cherries. Spray assembled skewers lightly with cooking spray.
4. Preheat grill to medium heat. Place kabobs on grill, turning every three to four minutes, and basting with remaining marinade until chicken is done, about 10 minutes.

Variation:

To broil kabobs in the oven, preheat broiler. Arrange kabobs in single layers on a baking sheet or broiler pan. Place under broiler. Turn kabobs every three to four minutes, basting with remaining marinade until chicken is done, about 10–15 minutes.

Credits

Photography by Moishe Wulliger

Food Styling by Renee Muller