SAUCY & STICKY BBQ PINEAPPLE CHICKEN KABOBS

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 6 servings

2/3 cup barbecue sauce

2/3 cup teriyaki sauce

3 cloves garlic, minced

1 tablespoon freshly grated ginger

2 pounds boneless, skinless chicken breasts, cut into 1-inch chunks

2 cups fresh pineapple chunks

1 red bell pepper, cut into 1 ½ inch pieces

2 tablespoons canola oil

Kosher salt and freshly ground black pepper, to taste

**Directions:**

* In a medium bowl, combine barbecue sauce, teriyaki sauce, garlic, and ginger
* Reserve ½ cup and set aside
* In a gallon size Ziploc bag or large bowl, combine the barbecue sauce mixture and chicken
* Marinate for at least 2 hours to overnight, up to 8 hours, turning the bag occasionally
* Drain the chicken from the marinade
* Thread chicken, pineapple, bell pepper, and onion onto skewers
* Brush with canola oil
* Season with salt and pepper, to taste
* Preheat grill to medium heat
* Add skewers to grill and cook, turning occasionally, until the chicken is completely cooked through for about 10 minutes (165 degrees F)
* Brush skewers with reserved barbecue sauce mixture, cooking for an additional 1-2 minutes
* Serve immediately