

Tropical Plantain Skewers with Pineapple and Grilled Chicken

(Use of TIO JORGE® Hawaiian Tostones)



Servings: 4



Total Time: 30 min.



Level: Beginner

INGREDIENTS

- 8 whole Chicken thighs; boneless and skinless, cut into 1 1/2 inch chunks
- 4 strips peppercorn bacon; cut into 1 1/2 inch pieces
- 1 c. TIO JORGE® pineapple chunks
- 2 c. ripe BIG BANANA® sweet plantain slices
- 1 c. Mango chunks
- 1/2 c. Pineapple juice
- 1/4 c. Lime juice

- 2 tbsp Oregano; chopped
- 2 cloves Garlic; minced
- 1/2 c. Vegetable oil

DIRECTIONS

1. On eight 10-inch skewers, thread chicken, bacon, pineapple plantains and mango, alternating ingredients.
2. Set skewers on a tray with sides or in a glass baking dish.
3. In small bowl, stir together pineapple juice, lime juice, oregano and garlic cloves.
4. Pour pineapple juice mixture over skewers, turning to coat all sides thoroughly.
5. Cover with plastic wrap and refrigerate for at least 30 minutes
6. Prepare grill. When coals are hot, lift skewers out of marinade and brush lightly with vegetable oil. Grill over medium-hot coals for about 20 minutes, turning often.
7. Stir remaining marinade into sauce.
8. Boil sauce over hot stove, stirring often, for 4 minutes.

PINEAPPLE DIPPING SAUCE

1. In medium bowl, stir together 2 teaspoons vegetable oil; 1 large onion, minced; 1 10-ounce jar of pineapple fruit spread and remaining marinade.
2. Boil as instructed before serving.