

## Chicken Kebabs with Watermelon Salsa

Prep time: 20 min Cook Time: 20 min Serves: 4

### **NUTRITION FACTS, PER SERVING:**

311 calories 95 calories from fat 232 mg sodium



# INGREDIENTS: \*\* Items not included in kit

- 1.5 lbs. chicken cubes
- 8 ounces mushrooms (clean before use)
- 1 red onion, quartered
- 2 bell peppers, quartered
- 8 wooden skewers
- Salt & pepper, to taste\*\*
- Drizzle of olive oil\*\*

### Watermelon Salsa:

- 4 cups cubed watermelon
- 1/2 cup diced yellow bell pepper
- 4 green onions, thinly sliced
- 2 TB cilantro, chopped
- 1 tsp fresh ginger (peeled and grated)
- 1/2 lime juiced
- 1 jalapeno pepper, seeded and minced

#### **DIRECTIONS:**

- Preheat broiler to high or preheat grill depending on your cooking method. Soak skewers in water for 10 minutes.
- 2. Prep Produce: Remove any debris from the mushrooms with a damp paper towel. Quarter bell peppers & red onion and cut into 2 inch square sections. Cut watermelon into wedges and cube to make 4 cups. Slice green onions to make 2TB. Rinse and chop cilantro leaves to make 1 TB. Peel ginger and grate or finely dice. Mince jalapeno Removing the white ribs and seeds reduces the heat level. Use caution when handling hot peppers and avoid touching your eyes/face afterwards.
- Watermelon Salsa: In a large bowl, combine watermelon, diced yellow pepper, sliced green onions, chopped cilantro, grated fresh ginger, lime juice (1/2 lime), 1/8 tsp salt and minced jalapeno to taste; cover and chill until ready to serve.
- Thread the chicken cubes, mushrooms, quartered red onions and quartered bell peppers onto skewers and season lightly with a drizzle of olive oil and salt & pepper, to taste.
- Cover broiler pan with cooking spray. Place skewers on pan and broil 12 minutes, turning occasionally, until chicken is cooked through <u>OR</u> cook on grill over medium high heat until chicken is cooked through.
- 5. Serve with watermelon salsa.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

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