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## HONEY-PEANUT CHICKEN KABOBS

- 6 boneless, skinless chicken breast halves, about 6 oz. each
- 1 1/2 cups honey-lime sauce (recipe follows)
- 2 red bell peppers, cut into 1-inch cubes
- 1/2 cup coarse-chopped salted cocktail peanuts

Cut chicken into 1-inch cubes (about 12 cubes per breast half). Place in a large zipper-lock plastic bag and pour in 1/2 cup of the sauce. Zip bag and gently mix. Refrigerate for 3 to 8 hours (not overnight or meat will become mushy).

Thread 3 cubes of meat and 2 or 3 pieces of red bell pepper on each 8-inch wooden skewer that has been soaked in water. You should have enough for about 24 skewers. Discard marinade.

Grill skewers for about 7 to 10 minutes, turning once, or just until cooked through. Do not overcook. Brush with some of the reserved sauce and roll lightly in chopped nuts. Pass remaining sauce at the table. Makes 6 servings.

## HONEY-LIME SAUCE

- 1 cup honey
- 1/2 cup soy sauce
- Grated zest of 2 limes
- 1/4 cup fresh lime juice
- 2 tbsp. Dijon mustard

Whisk together all ingredients. Refrigerate.