

# **Jerk Chicken Kabobs**

## **by Simply Creative Chef Rob**

### **Ingredients:**

- **1 cup of orange juice**
- **1/4 cup extra-virgin olive oil**
- **1/4 cup of soy sauce**
- **1/4 cup of fresh thyme sprigs**
- **1 tbsp. ground allspice**
- **1 tbsp. ground cinnamon**
- **1 tbsp. ground nutmeg**
- **3 cloves of garlic**
- **1 Scotch Bonnet Pepper or Habanero**
- **3 green onions, chopped**
- **One 2-inch piece of fresh garlic, peeled**
- **1 lime, juiced**
- **1 red onion, chopped**
- **Salt and fresh ground black pepper**
- **2 pounds of boneless skinless chicken breasts, cut into 1 1/2 inch pieces**

### **Directions:**

- **Soak bamboo skewers in water for 30 minutes**
- **In a food processor, combine the orange juice, olive oil, soy sauce, thyme, allspice, cinnamon, nutmeg, garlic, Peppers, green onions, ginger, lime juice, onions, and some salt and pepper; puree until smooth**
- **Add all but 1/4 cup of the mixture in a 1 gallon plastic resealable bag**
- **Add the chicken to the bag and marinate in the refrigerator for 1 to 2 hours**
- **Heat the grill to medium-high**

- **Skewer the chicken pieces and grill one side for about 5 minutes**
- **Flip and grill the other side until cooked through and grill marks appear**
- **Serve with Watermelon Fire & Ice Salsa**

**Yield: Serves 4**