



Zukali Cilantro Pineapple Salsa

At Zukali, flavor is first and foremost. Inspired by tacos al pastor, this tangy love story of cilantro & pineapple is sure to arouse your taste buds. We roast fresh peppers over an open flame, we toss in pineapple, and steep it all in a special blend of spices to bathe your mouth in salsa bliss.



Ingredients

Serves 6

- ◆ 5 chicken breasts, cut into bite size chunks
- ◆ 3/4 cups of Zukali Cilantro Pineapple Salsa
- ◆ 1 red bell pepper, cut into bite size chunks
- ◆ 1 yellow bell pepper, cut into bite size chunks

Instructions

1. In a zip-top bag or bowl, marinate the boneless, skinless chicken breast chunks for 30 – 60 minutes
2. Preheat grill or grill pan on high heat.
3. Remove chicken from salsa marinade and skewer pieces of chicken, alternating with pepper chunks. (If using wooden skewers, soak beforehand)
4. Place skewers on hot grill and cook for 3 – 4 minutes per side.
5. Top with a bit more of fresh from the jar salsa (not the stuff you marinated in), serve with LOVE and enjoy!

Notes
