

Korean BBQ Skewers

- Prep Time: 15 minutes (plus 1 hour to marinate)
- Cook Time: 15 minutes
- Total Time: 1 hour, 30 minutes
- Servings: 4



Ingredients:

- 4 Simply Nature Organic Chicken Breasts
- 12 ounces Burman's Korean Style BBQ Sauce*
- ¼ cup green onions, thinly sliced
- Sesame seeds (optional)

***These are Seasonal items that are only in store for a limited time and may no longer be available.**

Directions:

1. Cut chicken breasts into 1 inch cubes and place in gallon size resealable bag. Add the BBQ sauce, seal bag, and gently shake bag to coat all pieces of chicken. Marinate in refrigerator for at least 1 hour.
2. Prepare skewers: if using wooden skewers, soak in water for one hour before assembling. Add cubed chicken to skewers, leaving space inbetween each piece. Cook on grill over medium-high heat for about 10 minutes, or until chicken has reached an internal temperature of 165°. Remove from grill.
3. Garnish with sliced green onions and sesame seeds to taste. This dish pairs well with a side of white rice, topped with remaining green onions and sesame seeds!



Recipe Courtesy of:
ALDI Test Kitchen