

# Lime Marinated Chicken Skewers

- Prep Time: 25 minutes
- Cook Time: 8 minutes
- Total Time: 33 minutes
- Servings: 8 skewers

## Ingredients:

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- 1/4 cup Specially Selected Garlic Vinaigrette Dressing
  - 2 tablespoons fresh squeezed lime juice
  - 1 teaspoon Stonemill Essentials Ground Cumin
  - 1/4 teaspoon Stonemill Essentials Chili Powder
  - 2 Kirkwood Fresh Chicken Breasts cut into 4 strips, cartilage and fat removed
  - 1 14-ounce package Little Salad Bar Original Guacamole
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## Directions:

1. Whisk together the garlic vinaigrette, lime juice, cumin and chili powder in a small glass bowl.
2. Add chicken to the mixture, toss to coat. Marinate in the refrigerator for 20 minutes.
3. Meanwhile, soak 8 wooden skewers in water.
4. Once the chicken is marinated, heat a grill, skewer the chicken strips and grill each side for 2 minutes or until the chicken reaches an internal temperature of 165°.
5. Plate the chicken skewers, place the guacamole into a quart-sized plastic bag, cut the tip of one corner and pipe the guacamole onto each skewer.



Recipe Courtesy of:  
ALDI Test Kitchen