



# PEPPER PALACE

## Teriyaki Chicken Kill-bob(s)

- 3 boneless skinless chicken breasts, cut into cubes
- 5 large white button mushrooms, cut into cubes
- 1 large green bell pepper, cut into chunks
- 1 large yellow bell pepper, cut into chunks
- 1 large sweet or red onion, cut into chunks
- Pepper Palace Teriyaki Sauce
- 6-10 bamboo skewers

- After cutting the chicken breasts into cubes, place in bowl and season with salt and pepper, stir. Pour a bottle of Pepper Palace teriyaki sauce onto the chicken, stir and place in fridge for 30 minutes to an hour.
- While the chicken is marinating, heat your grill to a medium heat.
- After cutting the vegetables, place in a bowl and season with salt and pepper and drizzle with olive oil. Once the chicken is ready, alternate between the vegetables and chicken on the bamboo skewers to make 6-10 Kabobs.
- Place kabobs on direct heat on grill and grill for about 3-5 minutes on each side. For more flavor, baste with extra Pepper Palace teriyaki sauce.

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