



Chicken Skewer with XOX Sweet Teriyaki Sauce



Ingredients for 10 servings

- 5 lbs. Chicken breast or thigh, skinless boneless 1"x1"x1/2", marinated see below
 - .2 lb. **Marinade Seasoning** Starport 356 (see below)
 - 2 Tbsp. Turmeric, ground (option, for added color only)
 - 1.5 C. **XOX Sweet Teriyaki Sauce** (Starport 217),
 - 1/2 C. Corn oil for marinate
 - 1/4 C. Water for marinate
- Serving size: 2 skewer, 8 oz. (4oz./skewer)



Instructions

1. Mix **Marinade Seasoning**, oil, water and 1/2 C. **XOX Sweet Teriyaki Sauce**, then marinate sliced chicken for 1/2 hour or more. May be covered and refrigerated for a longer marinate.
2. Skewer about 4 oz. of chicken per skewer.
3. Place skewers on a non-stick roasting pan or on non-stick foil, cover with foil and bake for 15-20 minutes at 300F, until internal temperature reaches 170°F. Remove and let cool.
4. When ordered, brush on **XOX Sweet Teriyaki Sauce** and brown skewers either on a griddle or on a grill.
5. Drizzle 1 Tbsp. of **XOX Sweet Teriyaki Sauce** per serving then serve.