 

**Orange Chicken Pineapple Potato Kebabs**

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**Description:** Marinate these kebabs the night before you want to serve them to infuse them with the fragrant flavors of fresh herbs and spices.

**Recipe by:** Little Potato Company

**Website Link:** <https://www.littlepotatoes.com/en/recipes/orange-chicken-pineapple-potato-kebabs/>

**Prep Time:** 20 minutes

**Cook Time:** 15 minutes

**Ready Time:** 35 minutes

**Potato Type:** 1 lb. petite potatoes

**Serves:** 12

**Prep Method:** Microwave & Grill

**Course:** Main

**Ingredients**

**Kebabs:**

* 1 1/4 lbs boneless, skinless chicken breasts, cubed into 1-inch pieces
* 1 lb petite potatoes
* 1 lb fresh pineapple, cubed
* 1 lb assorted bell peppers, cut into 1-inch pieces

**Chicken Marinade:**

* Salt and pepper, to taste
* 2 Tbsp olive oil
* Pinch of red chili flakes
* 1 Tbsp honey
* 3 sprigs fresh rosemary
* 4 garlic cloves, minced
* 1 tsp fresh ginger, minced
* Orange slices, to taste

**Pineapple, Potato, and Pepper Marinade:**

* 3 sprigs fresh rosemary
* 2 Tbsp olive oil
* 1/2 jalapeño, seeded and minced
* Black pepper, to taste

**Preparation**

**Chicken:**

1. Place chicken into mixing bowl or plastic bag and season with salt and pepper.
2. Combine remaining chicken marinade ingredients and pour over chicken. Marinate 8 to 12 hours.

**Potatoes, Pineapple, and Peppers:**

1. Microwave 1 lb. of any varietal of petite potatoes for eight minutes, or until fork tender.
2. Place cooled potatoes, pineapple, and peppers into a mixing bowl or plastic bag.
3. Combine marinade ingredients and pour over produce. Marinate 8 to 12 hours.

**Assembly:**

1. Soak wooden skewers in water for one hour before grill time. Layer chicken, pineapple, potatoes, and peppers onto skewers in any fashion you like. Discard excess marinade.
2. Heat grill over medium-high heat (400°F) and lightly oil. Place kebabs onto grill. Cook for 10 to 15 minutes, turning when necessary, or until chicken reaches 160°F and is no longer pink inside.