

CopyCat Chi Chi's Salsa Verde Chicken Kabobs

Ingredients

16 ounces Chi-Chi salsa verde (Available at most grocery stores)
1/4 cup olive oil
2 tablespoons lime juice
3 cloves garlic
1 boneless skinless chicken breast cut into 1 1/2 inch strips
2 cups finely shredded cabbage
1 1/2 cup finely julienned jicama
1 cup shredded carrot
1/3 cup coarsely chopped fresh cilantro
1 dash salt, to taste
1 dash black pepper, to taste
2 large ripe bananas

Directions

In blender container or food processor combine salsa verde, oil, lime and garlic. Process until smooth.

Remove 2/3 cup of this mix and set aside. Refrigerate.

Place chicken in recloseable plastic food storage bag; pour the remaining salsa mixture over the chicken. Seal bag and turn over several times to coat pieces thoroughly. Refrigerate, turning bag occasionally for at least four hours or over night.

In large bowl, combine vegetables and cilantro. Stir in the reserved 2/3 cup salsa verde mixture. Add salt and pepper to taste – set aside.

Thread chicken pieces onto 8 long bamboo skewers (be sure to

presoak the skewers in water 30 minutes before using).

Cook over medium hot coals, grill kabobs five minutes on each side or until no longer pink in the center.

Slice bananas lengthwise, grill two minutes on each side.

Serve chicken and bananas on top of cabbage mixture.