

Cuban Chicken Skewers



main meals

POINTS® Value: 3

Servings: 8

Preparation Time: 20 min

Cooking Time: 8 min

Level of Difficulty: Easy

You can serve these Cuban-influenced skewers a dozen different ways. For starters, try them with our [Grilled Summer Vegetables](#) as shown here, or top with [Tropical Fruit Salsa](#).

Ingredients

- 1/2 cup orange juice
- 3 Tbsp fresh lemon juice
- 1 tsp olive oil
- 2 large garlic clove(s), minced
- 1 tsp ground cumin
- 1/2 tsp paprika
- 1/2 tsp table salt
- 1/2 tsp dried oregano
- 2 pound uncooked boneless, skinless chicken breast, cut into 32 chunks
- 12 small jalapeno pepper(s), halved lengthwise, seeded (do not touch seeds with bare hands)
- 2 sprays olive oil cooking spray

Instructions

- Combine orange and lemon juices, oil, garlic, cumin, paprika, salt and oregano in a resealable plastic food storage bag. Add chicken and peppers; seal bag and turn to coat. Place bag on a plate on the bottom shelf in refrigerator and marinate for 2 to 8 hours.
- Preheat grill or grill pan. Thread chicken and pepper halves onto 8 metal or wooden skewers, using 4 pieces of chicken and 3 pieces of pepper per skewer; coat with cooking spray. (Note: If you're using wooden skewers, soak them in water 30 minutes before use to prevent charring.)
- Grill skewers, turning often, until chicken is no longer pink in the center, about 6 to 8 minutes; serve immediately. Yields 1 skewer per serving.

Notes

- Leftovers can be refrigerated for up to 3 days.

This Mix and Match recipe is part of our Make Ahead series, in which we give you a week's worth of recipes intended to save you time in the kitchen. We show you how to swap dishes to create quick and easy meals throughout the week. Pair our cold [Tomato-Dill Soup](#) with the [Tuscan Tuna Wraps](#) or the [Santa-Fe Salad](#), use the [Grilled Summer Vegetables](#) in both the wrap and with the [Cuban Chicken Skewers](#), and top virtually anything with the [Tropical Fruit Salsa](#).