

## Tropical Chicken Kabobs

1/3 C Lime juice  
1 Tbl Vegetable oil  
1 Tbl Honey  
6 Chicken breast halves - 4 Oz ea - skinned, boned  
and cut into 1 ½ inch pieces  
12 Pearl onions, peeled  
1 lg Green pepper  
1 Papaya, peeled, seeded and cut into 2 inch pieces  
1 ½ C Fresh pineapple chunks

Combine lime juice, vegetable oil and honey in a shallow dish. Add chicken; toss gently. Cover and marinate in refrigerator 8 hours or overnight, stirring occasionally. Remove chicken from marinade, reserving marinade.

Alternate chicken, onion, pepper, papaya and pineapple on 6 (12 inch) skewers. Coat grill rack with cooking spray; place rack on grill over medium-hot coals. Place kabobs on rack and cook 15-20 minutes, or until done - turning and basting frequently with reserved marinade.