



Total Time  
**NOT AVAILABLE**

Serving & Size  
**2 EACH (2 SKEWERS)**

Difficulty  
**EASY**

These flavor-packed, grilled chicken skewers are ready in just 20 minutes...you'll get great flavor fast by using picante sauce seasoned with garlic and a squeeze of fresh lime juice.

Yields  
**48**

<b>Nutrition Facts</b>	
Serving Size	2 EACH (2 SKEWERS)
<b>Amount Per Serving</b>	
<b>Calories</b> 183	
<b>% Daily Value</b>	
<b>Total Fat</b> 6.3g	<b>10%</b>
<b>Saturated Fat</b> 0.8g	<b>4%</b>
<b>Cholesterol</b> 82mg	<b>27%</b>
<b>Sodium</b> 426mg	<b>18%</b>
<b>Total Carbohydrate</b> 3.4g	<b>1%</b>
<b>Dietary Fiber</b> 1.5g	<b>6%</b>
<b>Protein</b> 25g	<b>50%</b>
Vitamin A 1%	Vitamin C 1%
Calcium 2%	Iron 1%

**INGREDIENTS** **WEIGHT** **MEASURE**

boneless, skinless chicken breast 12 lb.

 **Pace® Picante Sauce- Mild** 9 cups

vegetable oil 3/4 cups

lime juice 3/4 cups

garlic powder 1 tbsp.

cumin, ground 2 tbsp.

**INSTRUCTIONS**

1. Place the chicken between 2 pieces of plastic wrap. Pound the chicken to 1/2-inch thickness, using a meat mallet or a rolling pin. Cut lengthwise into 1-inch strips.
2. Stir the Pace® Picante sauce, oil, lime juice, garlic powder and cumin in a large bowl. Add the chicken and toss to coat.
3. Thread the chicken accordion-style on **96** skewers. Lightly oil the grill rack and heat the grill to medium. Grill for 10 minutes or until the chicken is cooked through, turning and brushing often with the picante sauce mixture. Discard any remaining picante sauce mixture.

**CCP: Cook the chicken to 165 °F.**  
**CCP: Hold for hot service at 140 °F.**

 **TIP**

Pair with Easy Vegetable Soup and ½ cup of fresh plums for a meal under 500 calories.

Tip/Variation: If using wooden skewers, soak the skewers in water for 30 minutes before using.