

# Hawaiian Chicken Kabobs

Yield: 10 min  
Total Time: 43 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-hawaiian-chicken-recipe>

## Ingredients:

- 1 1/2 pounds boneless skinless chicken breasts cut into 1" cubes
- 1 red bell pepper diced into bite-sized pieces
- 1 orange bell pepper diced into bite-sized pieces
- 1 cup pineapple diced into bite-sized pieces
- 1 green bell pepper diced into bite-sized pieces
- 1 red onion diced into bite-sized pieces
- 1/3 cup ketchup
- 1/3 cup soy sauce
- 1/3 cup brown sugar
- 1 3/4 cups pineapple juice divided
- 2 teaspoons sesame oil
- 1 teaspoon ginger root minced
- 3 cloves minced garlic
- 1 teaspoon sriracha sauce

## Nutrition:

1. Calories: 160 calories
2. Carbohydrate: 19 grams
3. Cholesterol: 45 milligrams
4. Fat: 3 grams
5. Fiber: 1 grams
6. Protein: 16 grams
7. SaturatedFat: 1 grams
8. Sodium: 660 milligrams
9. Sugar: 15 grams

---

Thank you for visiting our website. Hope you enjoy Hawaiian Chicken Kabobs above. You can see more 19 chinese hawaiian chicken recipe Prepare to be amazed! to get more great cooking ideas.