

## Grilled Chicken Skewers with Sweet Chili Peach Glaze



### Makes:

6 - 8 servings as an appetizer; 4 servings as a main course

### Utensil:

1 Qt./9 L Sauce Pan with Cover  
Smokeless Broiler  
medium mixing bowl

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### Recipe:

### Contributed By:

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### Recipe Description:

Looking for an easy to prepare appetizer or light entrée for warm weather entertaining? The Saladmaster Sweet Chili Citrus seasoning blend is a convenient and flavorful dry spice rub to season meat for grilling. Serve with a sweet and gingery dipping sauce.

**Saladmaster seasoning blends are *limited edition*.**

1 pound  
boneless chicken breast, trimmed and cut into 1-inch cubes  
(454 g)  
bamboo or metal grill skewers  
1/2 teaspoon  
sea salt  
(3 g)  
1 tablespoon  
Sweet Chili Citrus seasoning blend  
(9 g)  
1/2 cup

peach jam, no sugar added  
 (160  
 g)  
     2 tablespoons  
 tamari or coconut aminos  
 (30  
 ml)  
     1 tablespoon  
 rice wine vinegar or fresh lime juice  
 (15  
 ml)  
     2 cloves garlic, shredded, use Cone #1  
     1 teaspoon  
 fresh ginger, shredded, use Cone #1  
 (4  
 g)  
     2 tablespoons  
 water  
 (30  
 ml)  
     1 bunch  
 scallions, trim off root end

#### Directions:

1. Place trimmed chicken cubes into a bowl with salt and seasoning blend.
2. Assemble seasoned chicken cubes onto skewers, making sure to leave room in-between pieces of chicken so they cook evenly.
3. Pour 1 quart water into bottom of broiler pan or until it reaches the marks stamped inside. Place grill rack onto broiler pan.
4. Plug in cord to electrical outlet and preheat for about 5 minutes.
5. Add peach jam, tamari, rice vinegar, garlic, ginger and water to sauce pan. Turn heat to medium and cook for 3 - 4 minutes, until ingredients are combined and jam is liquefied. Remove sauce from heat and keep warm.
6. Place prepared skewers onto preheated grill rack and cook for 10 - 15 minutes. Turn skewers over and cook for an additional 10 - 15 minutes until chicken is cooked through.
7. Place trimmed scallions on grill rack and cook for 4 - 6 minutes until browned and softened.
8. Serve skewers warm with grilled scallions and warm dipping sauce.

#### Tips:

- Substitute dry apricot for chopped fresh mango or apple.
- Serve chicken salad on top of your favorite salad greens.

#### Nutritional Information per

##### ▼ Serving

**Calories:** 132  
**Total Fat:** 2g  
**Saturated Fat:** 0g  
**Cholesterol:** 41mg  
**Sodium:** 400mg  
**Total** 17g  
**Carbs:**  
**Dietary Fiber:** 1g  
**Sugar:** 14g  
**Protein:** 14g