

Salsa-Dipped Kabobs

Recipe courtesy of *Celebrations*

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Ingredients:

1/2 cup Hellmann's or Best Foods Real Mayonnaise

1/2 cup prepared salsa

1 pound boneless, skinless chicken breasts, cut into 1-inch pieces

1 medium red bell pepper, cut into 1-inch pieces

Preparation:

1. In a small bowl, combine Hellmann's or Best Foods Real Mayonnaise and salsa. In a large plastic bag or bowl, combine chicken and 1/4 cup mayonnaise mixture. Close bag, or cover bowl, and marinate in the refrigerator for 3 hours. Refrigerate remaining mayonnaise mixture.

2. Remove chicken from marinade, discard marinade. Onto skewers, alternately thread chicken and red pepper.

3. Grill or broil kabobs for 8 minutes (turning frequently) or until chicken is thoroughly cooked. Serve with refrigerated salsa mixture.

*If using wooden skewers, soak them in water 20 minutes before skewering.

Serves: 4

Prep Time: 15 Minutes

Cook Time: 8 Minutes

Marinate Time: 3 Hours