

Grilled Pineapple Chicken

A delicious and tangy main dish featuring grilled pineapple and tender chicken. Perfect for a summer barbecue!



Main Dish

40 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 boneless, skinless chicken breast
- 1 cup pineapple chunks
- 2 tablespoons soy sauce
- 1 tablespoon honey
- 1 tablespoon lime juice
- 1 teaspoon ginger powder
- Salt and pepper to taste

Steps

- 1 In a bowl, combine soy sauce, honey, lime juice, ginger powder, salt, and pepper to make the marinade.
- 2 Place the chicken breast in a ziplock bag and pour half of the marinade over it. Seal the bag and refrigerate for at least 30 minutes.
- 3 Preheat the grill to medium-high heat.
- 4 Thread the pineapple chunks onto skewers.
- 5 Remove the chicken breast from the marinade and discard the excess marinade.
- 6 Grill the chicken breast for 6-8 minutes per side, or until cooked through.
- 7 During the last few minutes of grilling, place the pineapple skewers on the grill and cook for 2-3 minutes per side, until slightly charred.
- 8 Remove the chicken and pineapple from the grill.
- 9 Serve the grilled chicken with the pineapple skewers on the side. Enjoy!