

GRILLED CHICKEN AND MANGO SKEWERS

Preparation: 10 min | Cooking: 20 mins. | Servings: 4

INGREDIENTS

3 medium ears sweet corn
1 medium mango, peeled and cut into 1-inch cubes
1 pound boneless, skinless chicken breasts, cut into 1-inch cubes
1/3 cup plus 3 tbsp. sliced green onions, divided
1 tbsp. butter
1 tbsp. extra virgin olive oil
1/2 tsp. salt
1/4 tsp. pepper
Lime wedges (optional)



INSTRUCTIONS

Cut corn from cobs. In a large skillet, heat butter over medium-high heat; sauté cut corn until crisp-tender, about 5 minutes. Stir in 1/3 cup green onions. Keep warm. Toss chicken with salt and pepper. Alternately thread chicken and mango onto four metal or soaked wooden skewers. Brush with oil. Grill, covered, over medium heat, or broil 4 inches from heat until chicken is no longer pink, 10-12 minutes, turning occasionally. Serve with corn mixture; sprinkle with remaining green onions. If desired, serve with lime wedges.