



Grilled Mandarin Chicken Skewers

Makes 10 servings

Ingredients:

10 wooden skewers
1 cup fresh squeezed Cuties® mandarin juice (approximately 6 to 7)
1 Tbsp low sodium soy sauce
1 Tbsp brown sugar
2 tsp ground ginger
1 tsp Cuties mandarin zest
1 tsp cornstarch
1 tsp water
1½ lbs chicken tenderloins, cut
3 carrots, peeled and cut into long ribbons
6 Cuties mandarins, sliced
2 Tbsp vegetable oil
Sesame seeds, for garnish

Instructions:

Soak wooden skewers in water for 30 minutes. In a small saucepan, mix mandarin juice, soy sauce, sugar, ginger and zest. Bring mixture to a boil over medium. Mix cornstarch and water in a small bowl. Add to saucepan. Stir until it thickens. Remove from heat. Divide into two bowls.

Cut tenderloins into two pieces. Layer each skewer, alternating carrots, mandarins and chicken. Brush each completed skewer with sauce from one bowl. Heat grill or grill pan over high. Brush with vegetable oil. Grill each side of the skewers for 3 to 5 minutes, or until internal chicken temperature reaches 165 F. Place on a platter. Brush with sauce from other bowl. Sprinkle with sesame seeds.

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