

CHICKEN SKEWERS WITH RASPBERRY GRILLING SAUCE

- 1 pkg fresh chicken breast strips/tenders (about 15 oz or 8 strips)
- 2 Tbsp **TSG Peppery Herb Rub**
- 1/2 cup **TSG Raspberry Grilling Sauce**
- 8 bamboo skewers, soaked in water 15 minutes

1. Preheat oven to 350°F. Weave chicken strips onto skewers. (Can place two on a skewer if there is room.) Place skewers into a baking dish.
2. Rub Peppery Herb Seasoning into chicken on both sides. Bake 15-20 minutes; until chicken is no longer pink in center and juices run clear (internal temperature of 170°). Place skewers on a serving platter.
3. Pour Raspberry Grilling Sauce into a small microwave-safe bowl. Microwave, covered on High for 30 seconds, stir. Serve with chicken skewers.