

Chicken & Pepper Kababs with Zukali Cilantro Pineapple Salsa



Happy July 4th! May you all enjoy a wonderful holiday. The dish below makes for an easy BBQ so you can enjoy the fireworks!

The Zukali Cilantro Pineapple Salsa is so tasty and versatile. It is not too spicy, just a great flavor of roasted peppers and cilantro with a hint of pineapple! As the owner Cesar told me, he loves entertaining and always made these great, different salsas. He was encouraged to go retail with them by his friends. Luckily, he owns a graphic design firm in real life, enabling him to create beautiful packaging. But the goods inside are lovely!

In one of the first uses, I served it plain with the Simply7 Sea Salt Quinoa Chips – a delicious, no-brainer combo from the [box](#)!



Then I marinated boneless, skinless chicken breast chunks in it for 30 - 60 minutes, (3/4 cup of salsa worked for 5 chicken breasts), skewered those babies with some red and yellow pepper chunks (peppers in the salsa and fresh peppers - nice!) and Steve, my husband, grilled them perfectly, about 3 - 4 minutes per side on high heat on a preheated grill pan.



See how pretty they look!!!



bit more of fresh from the jar salsa (not the stuff you marinated in), add grilled Yukon Gold potatoes and a nice veggie (sauteed baby bok choy here) and you have a company meal. Delicious, juicy and flavorful! Thank you Cesar!

I also used it to top some simple roasted salmon to make a not so simple entrée. I imagine this would be great on eggs too!

And for those of you who have mates who don't like fruits with meats or mains (I'm talking you, Margaret), this is not fruity or sweet at all. There is a tiny hint of pineapple but it's mostly slightly smoky peppers and cilantro and just all goodness. Cesar makes many flavors. You can check out his [website](#). He's the real deal.