



Puerto Rican Pinchos (Kabobs)

SERVINGS 8 **PREP TIME** 8 mins + overnight **COOK TIME** 10-15 mins

INGREDIENTS

- 4 lbs boneless skinless chicken thighs
- 1 tbsp Adobo seasoning
- 2 packets La Fe Sazon
- 2 tsp La Fe Dried Oregano
- 1 tbsp La Fe Vegetable Oil
- 1/3 cup barbecue sauce
- Metal or bamboo skewers

DIRECTIONS

1. Cut the chicken thighs into 1-in cubes and place them into a gallon-sized zip-top bag. Season the chicken with the adobo, La Fe sazón, La Fe oregano and La Fe vegetable oil. Seal the bag and refrigerate the chicken for at least 1 hour, but preferably overnight.
2. Thread the chicken onto the skewers, making sure that the chicken is packed snugly, but not too tightly.
3. Heat your grill to medium heat, and lay the pinchos in a single layer along the grates. Grill the pinchos for 10-15 minutes, until the chicken is golden brown and thoroughly cooked.
4. When the pinchos are cooked, slather them with your favorite BBQ sauce. Serve with some crusty bread slices, or La Fe plantains.