

Grilled Pork & Pineapple Skewers

Serves 4

Ingredients

- 1 pound pork kabob*
- 2 tablespoons Teriyaki Sauce
- 1 cup fresh pineapple chunks
- 1 green pepper, cut into 2-inch pieces
- 1 red pepper, cut into 2-inch pieces
- 1 sweet onion, cut into 2-inch pieces
- Olive oil

Directions

1. Place pork kabobs into a large zip top bag. Add teriyaki sauce to the pork. Press as much air out of the bag as possible and seal. Massage the teriyaki sauce onto the pork and allow to marinate for at least one hour to overnight in the refrigerator.

Preheat grill to 425° F. Arrange pork, pineapple, peppers and onion onto skewers. Brush grill with olive oil to prevent sticking. Place skewers onto grill and cook for 15-20 minutes or until pork registers between 160° F. Remove from grill and allow to rest about 3 minutes before serving. Brush with extra teriyaki sauce