

Barbecue Chicken, Bacon, and Pineapple Kabobs

by Addie Gundry for [Recipelion.com](https://www.recipelion.com)
Test Kitchen

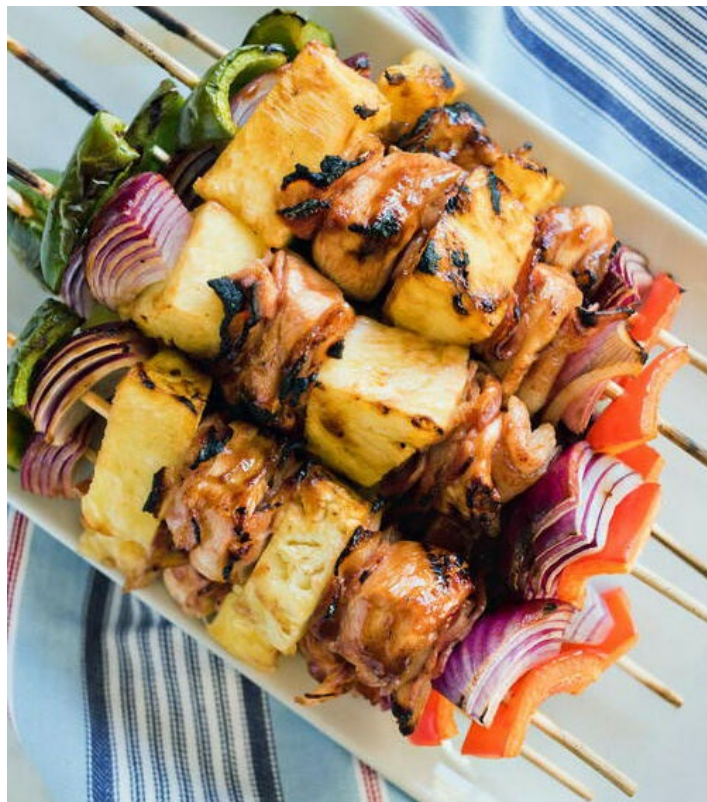
Serves: 6

Cooking Time: 15 minutes

Total Time: 35 minutes

Ingredients

- 2 large boneless, skinless chicken breasts, cut into 1 ½–2-inch chunks
 - 1 cup barbecue sauce of your choice
 - 1 pound bacon, cut into 1½-inch pieces
 - 1 fresh pineapple, cut into 2-inch chunks
 - 1 red bell pepper, cut into 2-inch chunks
 - 1 green bell pepper, cut into 2-inch chunks
 - 1 red onion, cut into 2-inch chunks
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Instructions

1. Combine the chicken and barbecue sauce in a large zip-top bag and marinate in the fridge for 2–3 hours.
2. Soak 6–8 (12-inch) wooden skewers in water for 1 hour.
3. Microwave the bacon for 1–2 minutes or cook on the stovetop.
4. Using the skewers, thread the chicken, bacon, pineapple, red bell peppers, green bell peppers, and onions in an alternating pattern. It may be necessary to fold the bacon in half to fit it on the skewers.
5. Grill the kabobs over high heat until the chicken and bacon are fully cooked to 160–165°F, about 20 minutes.
6. Serve hot.

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