



SERVING UP

Savings!

weis

SERVES 4 for \$3
PER SERVING

KEY INGREDIENT SHOPPING LIST

| | |
|--|--------|
| 1 lb. Tyson Fresh Boneless, Skinless Chicken Breasts (3-4 lb. pk).....lb | \$2.59 |
| 1 fresh lime | 89¢ |
| 1 (15 oz) jar Skippy Peanut Butter..... | \$1.67 |
| 1 (10 oz) bottle Weis Quality Soy Sauce | \$1.69 |
| 1 (12 oz) bottle Weis Quality Squeezable Honey | \$2.79 |
| 1 (8 oz) can Weis Quality From the Field Pineapple Chunks..... | 65¢ |
| 1 (14 oz) box Weis Quality Instant Brown or White Rice..... | \$1.50 |

PRICES EFFECTIVE 3-26-09 through 4-1-09

Thai Chicken Kabobs with Peanut Sauce

- 1 lb. Tyson Fresh Boneless, Skinless Chicken Breasts, cut into 1 1/2 inch cubes
- 1/4 cup fresh lime juice
- 1/2 cup Skippy Peanut Butter
- 2 Tbsp. Weis Quality Soy Sauce
- 2 Tbsp. Weis Quality Squeezable Honey
- 1/4 cup hot water
- 1/4 tsp. crushed red pepper flakes
- 1 (8 oz) can Weis Quality From the Field Pineapple Chunks, drained
- 2 cups Weis Quality Instant Brown or White Rice, cooked according to package instructions.

Combine fresh lime juice, soy sauce and honey in a small bowl; mix well and reserve 1/4 cup. Place cubed chicken in a resealable plastic bag and add remaining soy sauce mixture. Refrigerate chicken for 30 minutes.

In the meantime, slowly add hot water to peanut butter in a small bowl and mix until smooth. Add reserved 1/4 cup soy sauce mixture and crushed red pepper flakes; mix well.

Preheat broiler. Remove chicken from marinade; discard leftover marinade. Place chicken cubes and pineapple chunks onto skewers. Broil 4 inches from the heat turning once during cooking. Cook chicken for 7-10 minutes or until it has reached an internal temperature of 170°F. Serve kabobs on a bed of hot rice with peanut sauce on the side.

Serving Suggestion: Garnish with chopped peanuts and green onions and serve with your favorite green vegetable.

