

# DORITOS® Spicy Sweet Chili Crusted Skewers

## Ingredients

- 1 cup DORITOS® Spicy Sweet Chili Flavored Tortilla Chips
- 1.5 lbs chicken thighs, boneless skinless
- 12 oz bottle teriyaki glaze
- 1 tbsp sesame seeds
- 3 tbsp green onions, sliced
- 1 - 20 oz can canned pineapple chunks

## How to make it

1. Slice chicken into small, 1/2 inch pieces.
2. In a bowl, combine most of the teriyaki glaze, reserving approximately 1/4 cup for brushing. Add the sesame seeds and green onions.
3. Drain the juice from the canned pineapple, separating the chunks from the juice. Set aside the strained pieces of pineapple and add 1/4 cup of the strained juice to the marinade. Stir to combine.
4. Add the chicken to the marinade and mix to coat. Cover and marinate in the fridge for 1-2 hours. (Note: Soak your wooden skewers in water for 20-30 minutes during this time, to prevent burning while cooking).
5. Meanwhile, pre-heat your oven to 375°F and finely crush your DORITOS®.
6. Remove the chicken from the fridge and skewer the marinated pieces of chicken and pineapple chunks in alternating patterns.
7. Place the skewers in a single layer on a wire rack, on top of a prepared sheet tray lined with parchment or foil.
8. Bake for approximately 15-20 minutes or until the internal temperature reaches 165°F. Broil for an additional 3-5 minutes to allow the



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	20 min	40 min	10-12

## Made with



**DORITOS® Spicy Sweet Chili Flavored Tortilla Chips**

pineapple pieces to caramelize and edges of the chicken to lightly char.

9. Carefully remove the skewers from the oven and brush with the remaining 1/4 cup teriyaki glaze. Roll and sprinkle with the crushed DORITOS® to coat.
10. Serve on a platter, alongside an additional pile of DORITOS® Spicy Sweet Chili chips and enjoy!