

Fiesta Chicken on a Stick

Ingredients:

- 4 bamboo skewers
- 4 filets (spicy or regular)
- 4 jalapeños (pickled)
- 2 large Chick-fil-A® Fruit Cups
- 2 cups sliced mango
- 2 cups sliced pineapple
- 1 lime
- 4 tsp Tajin seasoning
- 4 tsp chamoy sauce



Directions:

Wash hands for 20 seconds using soap and warm water. **If not using chicken immediately, pop in the fridge as soon as possible after purchase and remove once ready for prep.**

1. Place filet on bamboo skewer and add a pickled jalapeño to the top horizontally.
2. Wash, peel and cut mango, pineapple & lime ahead of time.
3. Take two large fruit cups from Chick-fil-A® and place into a bowl.
4. Place mango and pineapple to the bowl and mix thoroughly.
5. Cut a lime in half and squeeze into the bowl.
6. Mix fruit again.
7. Add tajin seasoning and chamoy sauce and mix well. Add more seasoning or chamoy sauce to suit your taste. Enjoy!