

Caribbean Chicken (Main Courses)

- 1 (20 oz.) can pineapple chunks in juice, drained and chopped
- ½ small red onion, chopped
- ¼ cup cilantro, chopped
- 1 red bell pepper, chopped
- 2 lbs. boneless, skinless chicken thighs
- 3 to 4 Tbsp. Halladay's Sweet & Spicy Jerk Chicken Seasoning
- 1 Tbsp. olive oil

Combine pineapple, onion and cilantro; set aside. Rub chicken with seasoning. Grill chicken or cook in a skillet with olive oil. Serve with pineapple mixture and rice and beans, if desired.