

Pork Loin Fajita Kabobs

1 pound pork loin, cubed 1"
Fajita Marinade (see recipe)
1/3-1/2 green pepper, cut 1" square
1/3-1/2 red pepper, cut 1" square
1 - 1" slice onion, cut 1" square
North of the Border Rice (see
recipe)



Procedure

Marinate cubed pork loin at least 2 hours in refrigerator. Assemble using skewers alternating pork and cut peppers and onions. Grill over hot fire turning frequently to ensure even cooking. Use mesquite or hickory chips to enhance flavor while grilling. Serve over North of the Border Rice.

This recipe may also be made using boneless/skinless chicken breast.

Yield: 4 Kabobs