Mojito Marinated Chicken Kebabs

1/2 cup chopped fresh mint

3 Tablespoons lime juice

2 Tablespoon oil

2 Tablespoons rum

2 teaspoon agave syrup

1/2 teaspoon salt

1/4 teaspoon pepper

1 1/2 pound chicken breasts, cut into 1/2" pieces

1 medium red onion, cut into 1" rounds and quartered

Combine mint, lime juice, oil, rum, agave, 1/4 t. salt and pepper in food processor.

Pulse until incorporated.

Set aside 2 T.  Pour remaining sauce over chicken in a bowl.  Let stand 10 minutes.

Thread onions onto skewers.

Thread chicken onto separate skewers.

Grill chicken and onions.  Flip.  Grill to 165.

Remove from grill.  Sprinkle with 1/4 t. salt.  Drizzle with reserved marinade.

Serve with more mint and lime wedges.