



Makes 24 skewers

Preparation Time: 10 minutes

INGREDIENTS:

2 teaspoons ground ancho chile pepper

1 teaspoon ground chipotle chile pepper

1 teaspoon ground cumin

1 teaspoon pure cane sugar

¼ teaspoon ground cinnamon

¼ teaspoon sea salt

2 mangoes, pitted and cut into 8 slices (4 slices per mango)

1 pineapple, cored and cut into 8 spears

8 honeydew melon slices

8 lime wedges

Chili-Lime Fruit on a Stick

Luscious skewered fruit gets a squeeze of lime juice and a sprinkle of smoky Mexican-style chili seasoning, making an excellent appetizer for your next shindig or a juicy anytime snack. The chili seasoning, which features dried chipotle and ancho chile powders, cumin, and cinnamon, adds a delightful spicy contrast to the sweet fruit and tangy lime juice. We've used [pineapple](#), mango, and honeydew melon, but feel free to mix and match with the fruit you have to hand. [Papaya](#), cantaloupe, banana, and watermelon would also work well. For an extra fun presentation, stick the fruit skewers into a melon or pineapple half and serve the chili seasoning in a small shaker so everyone can sprinkle it on their own skewers. Fun and tasty, these crowd-pleasing fruit on a stick will be gobbled up pronto!

Tips

Leftover seasoning: The chili seasoning makes 2 tablespoons. Store leftover seasoning in an airtight container; it'll last up to 3 months.

Gluten-free: To make this gluten-free, be sure to use gluten-free dried chipotle and ancho chile powders.

For more inspiration, check out these tasty ideas:

- [Thai Fruit Skewers with Coconut and Lime](#)
- [Summer Fruit Salsa with Melons and Jicama](#)
- [Summer Celebration Fruit Bowls](#)
- [Rainbow Fruit Salad Platter with Citrus Drizzle](#)

By Nancy Macklin, RDN

- 1 To make chili seasoning, in a bowl stir together the first 6 ingredients (through salt).
- 2 Thread each piece of mango, pineapple, and honeydew separately on a 6-inch skewer (24 skewers total). Squeeze lime wedges over fruit and sprinkle with chili seasoning. Store leftover chili seasoning in an airtight container up to 3 months.