

SWEET SRIRACHA CHICKEN SKEWERS

Prep time: 20 minutes

Cook time: 20 minutes

Serves 4 people



INGREDIENTS

1 lb. chicken breast, cut into cubes

FOR MARINADE

4 cloves garlic, minced

¼ cup honey

2 tablespoons sriracha

2 tablespoons soy sauce

½ tablespoon freshly grated ginger

½ teaspoon salt

1 teaspoon ground black pepper

¼ cup olive oil

INSTRUCTIONS

1. Mix all ingredients together in a container or zip-lock bag.
2. Place in the fridge and leave to marinate for at least 1 hour, but preferably overnight.
3. Take meat out of the fridge 30 minutes before cooking to bring it to room temperature.
4. Thread marinated chicken cubes onto skewers.
5. Cook skewers on grill for about 20 minutes, until golden brown.
6. Serve hot with lemon or lime wedges.

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