

Ginger Lime Chicken Skewers

25 MIN + 2-4 HR MARINATING • MAKES 6 SKEWERS • TRADITIONAL

INGREDIENTS

- ¾ cup prepared Teriyaki Marinade
- 1 tbsp sriracha hot sauce
- 1 tbsp grated fresh ginger
- 2 tablespoons fresh lime juice
- 1 teaspoon smoked paprika
- 2 pounds boneless, skinless chicken breast
- 6 bamboo skewers

DIRECTIONS

- 1 In a mixing bowl, whisk together teriyaki marinade, sriracha, ginger, lime juice, and smoked paprika.
- 2 Cut chicken into 1-inch pieces and toss with marinade. Cover and refrigerate for 2-4 hours, stirring occasionally. Meanwhile, soak bamboo skewers in water for at least 30 minutes.
- 3 When chicken has marinated, thread onto skewers. Reserve remaining marinade.
- 4 Place skewers on a preheated grill over medium heat and cook for 3-4 minutes per side, or until the internal temperature reaches 165°F.
- 5 In a small saucepan, bring reserved marinade to a boil over medium high heat. Cook, stirring frequently for 3-5 minutes until thoroughly heated and reduced slightly. When chicken is cooked, brush with marinade and serve.

