

Chipotle Chicken Skewers with Cilantro Dip

Ingredients

Chicken Skewers:

- 2 ½ lbs boneless chicken breasts
- 1/3 cup brown sugar
- 4 tbsp chopped cilantro
- 2 chipotle chile peppers in adobo sauce, minced (2 peppers not 2 cans)
- 4 tsp adobo sauce
- 1 ½ tsp salt
- 1 tsp chili powder
- ½ tsp garlic powder
- ½ tsp black pepper

Cilantro Dip:

- ¾ cup Greek yogurt
- ¼ cup mayonnaise
- 3 tbsp fresh lime juice
- 1 clove garlic, minced
- 2 tbs chopped cilantro
- 2 green onions, minced
- ½ tsp salt
- 1/8 tsp black pepper



Instructions

Chicken Skewers:

1. Slice chicken across grain into ½-inch-thick strips (you should have about 30 strips)
2. Mix remaining ingredients, pour over chicken in a resealable plastic bag to cover chicken
3. Refrigerate at least 30 minutes, turning occasionally. (Can be refrigerated for up to 1 day before grilling)
4. Soak wooden skewers for 30 minutes in water
5. Weave chicken strips onto skewers
6. Grill on BBQ at 350-400° for approximately 10 minutes, turning frequently

Cilantro Dip:

1. In a bowl, mix all ingredients together.
2. Cover with plastic wrap and refrigerate for up to 2 days.
3. Let dip come to room temperature before serving (approx. 30 minutes)

Source: Judi Montgomery, Customer Service

