HOT & BOLD

Smoky Chili-Lime Chicken Skewers

PREP	COOK	SERVES
50 min	12 min	4

Juicy chicken thigh skewers in a chili, honey and lime marinade.

Ingredients

Chicken

- 600 g boneless chicken thighs, cut into 3 cm chunks

Marinade

- 3 tbsp olive oil
- 2 tbsp chili paste (harissa or sambal oelek)
- 2 tbsp honey
- Juice of 1 lime
- 3 garlic cloves, crushed
- 1 tsp smoked paprika
- 1 tsp salt

To serve

- 2 limes, cut into wedges
- Steamed rice, flatbread or salad

Method

1. Mix all the marinade ingredients in a bowl. Add the chicken, stir well and marinate for at least 30 minutes, or up to 8 hours in the fridge.
2. If using wooden skewers, soak them in water for 20 minutes.
3. Thread the chicken onto the skewers, packing the pieces loosely.
4. Heat a grill, barbecue or griddle pan to high. Cook the skewers for 10 to 12 minutes, turning every 3 minutes, until charred at the edges and cooked through.
5. Rest for 3 minutes, then serve with lime wedges.

Cook's tip

Thighs stay juicy on high heat where breast dries out. Cut a piece open to check it is cooked through with no pink left.