



## *Sweet and Spicy Asian Chicken Skewers*



### **Ingredients:**

- 3 TBLS canola oil
- 1 TBLS honey
- 1 TBLS soy sauce
- 2 TBLS fresh minced ginger
- 1 lb boneless, skinless chicken breasts cut into ¼" strips
- ⅓ cup hoisin sauce
- 2 TBLS cup Sriracha sauce
- 1 TBLS Chopped cilantro, for garnish
- 8 Bamboo skewers soaked in water

### **Method:**

1. In a mixing bowl, combine canola oil, honey, soy sauce, and ginger; whisk to mix. Pour mixture into a resealable plastic bag and add chicken.
2. Seal bag and ensure chicken is evenly coated in marinade. Place in refrigerator for 1 hour.
3. In a separate mixing bowl, combine hoisin sauce and Sriracha; whisk to mix.
4. Remove chicken from refrigerator and discard marinade.
5. Soak bamboo skewers in water for 15 minutes.
6. Weave chicken onto bamboo skewers in an "S" pattern.
7. Preheat a gas grill. Lightly oil grates before grilling chicken.
8. Cook skewers for about 10 minutes, turning once, or until juices run clear, brushing frequently with hoisin mixture.
9. Remove from heat and serve immediately.
10. Use extra sauce for dipping.