



ChiliLime Chicken Kabobs

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 30 mins

Description

I invented this recipe for a quick dinner I only marinated the chicken for one hour but I am sure if you marinate longer it would taste even better

Ingredients

- - 3 tablespoons olive oil - 1 ½ tablespoons red wine vinegar - 1 lime
- juiced - 1 teaspoon chili powder - ½ teaspoon paprika - ½ teaspoon onion powder - ½ teaspoon garlic powder - cayenne pepper to taste - salt and freshly ground black pepper to taste - 1 pound skinless
- boneless chicken breast halves - cut into 1 1/2 inch pieces - skewers

Instructions

1. In a small bowl
2. whisk together the olive oil
3. vinegar
4. and lime juice. Season with chili powder
5. paprika
6. onion powder
7. garlic powder
8. cayenne pepper
9. salt
10. and black pepper. Place the chicken in a shallow baking dish with the sauce
11. and stir to coat. Cover
12. and marinate in the refrigerator at least 1 hour. Preheat the grill for medium-high heat. Thread chicken onto skewers
13. and discard marinade. Lightly oil the grill grate. Grill skewers for 10 to 15 minutes
14. or until the chicken juices run clear. Note The nutrition data for this recipe includes information for the full amount of the marinade ingredients. Depending on marinating time
15. ingredients
16. cook time
17. etc.
18. the actual amount of the marinade consumed will vary.