



Grilled Chicken Skewers with Sweet Soy Glaze

These tender and juicy chicken skewers are grilled to perfection and glazed with a mouthwatering sweet soy sauce. Perfect for your next barbecue or family meal! 🌞🔥

Ingredients:

1 lb boneless chicken breast, cut into 1-inch cubes 🍗

1 tbsp olive oil 🫒

1 red onion, sliced 🍅
1 bell pepper, cut into chunks 🌶️
1/4 cup soy sauce 🍷
2 tbsp brown sugar 🍯
2 tbsp rice vinegar 🍶
1 tbsp garlic, minced 🧄
1 tbsp ginger, grated 🍵
1 tbsp sesame oil 🥥
Lemon wedges 🍋
Fresh cilantro or parsley, chopped 🌿
Optional: chili sauce or your favorite dipping sauce for extra flavor 🌶️

Instructions:

Prepare the Marinade: In a small bowl, mix together the soy sauce, brown sugar, rice vinegar, garlic, ginger, and sesame oil. Whisk until the sugar dissolves completely.

Marinate the Chicken: Place the cubed chicken in a zip-top bag or bowl. Pour the marinade over the chicken, ensuring all pieces are well coated. Seal the bag or cover the bowl and refrigerate for at least 30 minutes, preferably overnight for maximum flavor.

Prepare the Skewers: Soak the wooden skewers in water for about 10-15 minutes to prevent them from burning during grilling. Thread the marinated chicken, red onion, and bell pepper onto the skewers.

Grill the Skewers: Preheat the grill to medium-high heat. Brush the grill grates with a bit of oil. Grill the skewers for about 5-7 minutes on each side or until the chicken reaches an internal temperature of 165°F (74°C).

Glaze and Serve: While grilling, brush the skewers with extra marinade for a more intense flavor. Once the skewers are done, remove them from the grill and drizzle with more sweet soy glaze if desired.

Garnish and Serve: Serve the skewers with a squeeze of fresh lemon juice, a sprinkle of chopped cilantro, and a side of dipping sauce like sweet chili sauce for added zing.

Enjoy these amazing grilled chicken skewers with family and friends!