

MAKE IT!

Chili Jam Chicken Skewers

SERVES 4

2 pounds chicken breast
1 red onion

1 jar **American Spoon Chili Jam**
kosher salt to taste

Trim the chicken of any skin or bone and cut it into bite-sized pieces. Cut the onion into quarters. Thread the chicken pieces and onion petals onto skewers, alternating a few pieces of chicken, then a few petals of onion. Place the prepared skewers in a deep casserole and sprinkle all over with salt. Using about two-thirds of the jar, rub the Chili Jam into the chicken. Reserve the remaining jam to serve at the table. Cover the marinated skewers and refrigerate for at least 8 hours or overnight.

Remove the skewers from the refrigerator and roll them around in the marinade again. Prepare your grill; you'll want a nice, hot fire. When the coals are ready, grill the skewers for about 8-10 minutes, turning once, until the chicken is cooked through and a little charred. Serve with the remaining Chili Jam.



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