

Grilled Chicken Kebabs with Bodega™ Foods Romesco Sauce

Prep Time: 15 minutes

Cook Time: 15 minutes

Serves: 6

Ingredients

- 8 wood or metal skewers
- 2 pounds boned, skinned chicken breasts, cut into 1 1/2-in. cubes
- 1/2 cup chopped fresh cilantro
- 4 tablespoons extra-virgin olive oil
- 2 tablespoons fresh lime juice
- 2 teaspoons minced garlic
- 1 teaspoon coarse kosher salt
- 1 teaspoon smoked Spanish paprika
- 1/2 teaspoon freshly ground black pepper
- 2 bunches green onions, root ends trimmed
- 1 bottle Bodega Foods Romesco Sauce

Instructions

If using wood skewers, soak in cold water at least 30 minutes before using.

In a large bowl or re-sealable plastic bag, combine chicken, cilantro, 3 tbsp. olive oil, lime juice, 2 tsp. garlic, salt, smoked paprika, and pepper.

Toss to coat, then marinate, chilled, 25 minutes.

Preheat a gas or charcoal grill to medium-high.

Thread chicken onto skewers, discarding marinade.

Drizzle green onions with remaining 1 tbsp. olive oil.

Lay skewers on grill (cover if using gas) and cook 4 minutes.

Turn skewers over, then lay green onions on grill.

Cook 4 minutes, until chicken is browned and cooked through and onions are charred in places.

Serve hot, accompanied by Bodega Foods Romesco Sauce.