

## GUASTELLO'S VILLAGE MARKET

# Coconut Lime Chicken Kabobs

---

Serves 6

### Ingredients

2 pounds boneless skinless chicken breast cut into one-inch pieces

1 tablespoon canola or sunflower oil

1 14- ounce can coconut milk

lime zest from 1 lime

2 teaspoons cumin

2 teaspoons crushed coriander

1 tablespoon curry mild powder

1 teaspoon Sriracha Chili Sauce

½ teaspoon salt

¼ cup brown sugar

1 tablespoon soy sauce

sea salt and freshly ground black pepper

¼ cup finely chopped fresh cilantro

lime wedges for garnish

### Instructions:

Soak wooden skewers in water for 1 hour prior to grilling.

Combine oil, coconut milk, lime zest, seasonings, Sriracha, brown sugar and soy sauce in a large zippered bag. Add chicken and refrigerate 1-2 hours.

Preheat grill to 375°F (a medium-hot fire). While grill is heating remove chicken from marinade allowing excess marinade to drain back into a bag. Thread chicken onto skewers placing 5-6 pieces on each skewer.

Place marinade in a saucepan on the stove over medium heat. Bring to a boil, reduce heat and allow to simmer until sauce is reduced to about one half. Set aside and keep warm.

Spray or rub grill grates with oil. Place skewers onto a prepared grill. Sprinkle chicken lightly with sea salt and freshly ground black pepper and grill until cooked through and golden brown, turning often, about 8 minutes. Do not over-cook.

Allow chicken to rest 2-5 minutes. Serve with steamed jasmine rice. Serve with sauce drizzled over top or on the side for dipping. Sprinkle generously with finely chopped fresh cilantro.

***Credit: thecafesucrefarine.com***