

Sweet and Spicy Asian Chicken Skewers

1 1/2 pounds boneless, skinless chicken (breasts or thighs)
1 1/2 tablespoons low-sodium soy sauce
2 tablespoons honey
1/2 tablespoon vegetable oil (I used grapeseed)
1 1/2 tablespoons lime juice
2 teaspoons minced garlic
1/4 teaspoon powdered ginger
1/2 to 1 tablespoon Sriracha hot sauce
Chopped fresh cilantro, for garnish

Halve the chicken lengthwise and pound to an even thickness with a meat mallet. Slice the chicken into 1-inch wide strips.

In a small bowl, whisk together the rest of the ingredients except the cilantro. Add the chicken and marinade to a zip-top quart bag and marinate in refrigerator for about a 1/2 hour. Meanwhile you can start making your cilantro lime rice and get the grill preheated to medium-high.

After marinating, thread the chicken slices lengthwise, skewering back and forth as needed. The amount of chicken I had used up four long skewers, since I had to leave ample room for the wooden handles not to touch the grate. Reserve a small amount of marinade for basting. If you want at this point, you can put the marinade that's left in the bag in a small saucepan on the stove. Mix a little cornstarch with water then add to the marinade. Bring to a boil, then turn down to low and simmer gently until chicken is ready.

Grease the grill with a little oil on a paper towel to prevent chicken from sticking. Grill for about 15 to 20 minutes, turning skewers as needed, basting occasionally with reserved marinade, until chicken is cooked through.

Serve on a bed of cilantro lime rice garnished with chopped cilantro, and another side of choice, such as edamame. Pass with the sauce, if you made it.