

# Bang Bang Chicken Skewers



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Recipe by: Laura Vitale

Makes 4 to 6

**Prep Time: 20 minutes**

**Cook Time: 20 minutes**

## Ingredients

### For the chicken and marinade:

- 1-1/2 lb of Boneless, Skinless Chicken Thighs, cut into chunks
- 2 Bell Peppers, Cut into large chunks
- 1 Onion, cut into chunks (all the same size as the chicken)
- 2 Tbsp of Garlic and Herb Seasoning
- 2 Cloves of Garlic, grated or minced
- 2 tsp of Paprika
- 1 Tbsp of Brown Sugar
- 3 Tbsp of Mayo
- 1/4 cup of Sweet Chili Sauce
- Tiny bit of Sriracha or any chili paste
- 2 Tbsp of Olive Oil
- Salt to taste

### For the Sauce:

- 1 cup of Mayo
- 1/2 cup of Sweet Chili Sauce
- 1 tbsp of Honey (optional but good)
- Touch of Sriracha

1) In a large bowl, add all the ingredients for the chicken and marinade, coat well and either refrigerate until ready to cook or assemble on skewers right away.

2) To cook the skewers, either cook them on an indoor or outdoor grill until charred and cooked through or under the broiler (with the rack positioned in the middle in the oven) for 6-10 minutes per side or until fully cooked through, in the meantime, make the sauce.

3) In a bowl, mix together the mayo, chili sauce, sriracha and honey, set aside (refrigerate if making ahead of time). Brush some of the sauce on the skewers and sprinkle with parsley and scallions and serve them with more sauce on the side.

