

Grilled Spiced Chicken Skewers

with Garlic Rice & Zesty Herb Sauce



30-40min



4 Servings

If you don't have a grill or grill pan, preheat the broiler with top rack 6 inches from the heat source. Add spiced chicken skewers to a rimmed baking sheet and broil until lightly charred and tender, 6-8 minutes.

What we send

- garlic
- fresh cilantro
- piri piri spice
- red onion
- jasmine rice
- wooden skewers
- boneless, skinless chicken breasts
- red bell pepper
- lime

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

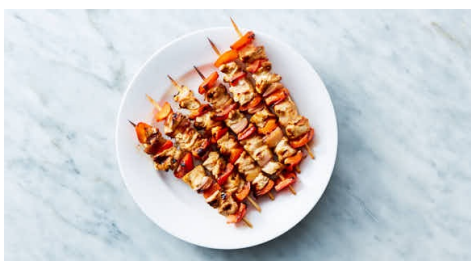
Nutrition per serving

Calories 760.0kcal, Fat 32.0g, Proteins 41.0g, Carbs 72.0g



1. Cook rice

Peel and finely chop **1 tablespoon garlic**. Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **rice** and **1½ teaspoons** of the chopped garlic. Cook, stirring, until rice is toasted, 1-2 minutes. Stir in **2 teaspoons salt** and **2 cups water**. Bring to a boil, reduce heat to low, cover, and cook until rice is tender, about 17 minutes. Cover to keep warm.



4. Grill skewers

Heat a grill pan to medium-high, if using, and lightly **oil** grates. Working in batches, place **chicken skewers** on grill and cover with lid or cover grill pan with a rimmed baking sheet. Grill, turning occasionally, until **chicken** is cooked through, and **vegetables** are lightly charred, 10-15 minutes. Transfer to a plate; repeat with remaining skewers.



2. Prep ingredients

While **rice** cooks, heat a grill to high and lightly **oil** grill grates, if using. Soak **wooden skewers** in a shallow bowl or baking dish of water. Halve **peppers**, remove and discard stems and seeds, then cut into 1-inch squares. Peel and chop **onion** into 1-inch pieces, then finely chop **¼ cup** onion. Pat **chicken** dry, then cut into 1-inch pieces.



5. Make herb sauce

Finely chop **cilantro leaves and stems** together. Squeeze **1 tablespoon lime juice** into a small bowl. Cut any remaining lime into wedges. To the bowl with lime juice, add **remaining chopped garlic**, cilantro, **chopped onions**, **1 teaspoon sugar**, and **½ cup oil**; whisk to combine. Season to taste with **salt** and **pepper**.



3. Assemble skewers

In a large bowl, combine **peppers**, **onion squares**, **chicken**, **2 tablespoons oil**, **2-3 teaspoons of the piri piri seasoning** (depending on heat preference), and season with **salt** and **pepper**. Toss to coat. Thread skewers alternating, between the chicken, onions, and peppers.



6. Serve

Fluff **garlic rice** with a fork, then scoop onto plates and top with **chicken skewers**. Spoon **herb sauce** over top of skewers, with a squeeze of **lime**, if desired. Enjoy!