



PINCHOS DE POLLO

SERVINGS 3

PREP TIME 2:30 hr

COOK TIME 20 min

INGREDIENTS

- 1 tablespoon minced garlic (from 3-5 cloves)
- ½ teaspoon sea salt
- ½ teaspoon freshly ground black pepper
- 2 teaspoons minced fresh oregano (or 1 teaspoon dried)
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon (15 ml) freshly squeezed lime juice
- 1½ pounds boneless, skinless chicken breast, cut into one-inch cubes
- Skewers

DIRECTIONS

1. If using wooden or bamboo skewers, soak them in water for at least 30 minutes before grilling.
2. In a large glass bowl, combine the garlic, salt, pepper, oregano, oil and lime juice and stir to form a paste. Add the chicken and stir to combine. Cover the chicken and refrigerate for a minimum of 2 hours or up to overnight.
3. Prepare a grill for direct cooking over medium heat (325 to 375F). Depending on the type of grill this may take 15 to 20 minutes.
4. Remove the chicken from the refrigerator and thread it onto the skewers, spreading each piece as flat as possible and leaving a very small space between each piece.
5. Once the grill is hot, brush the cooking grates clean, if necessary (to prevent sticking). Grill the kebabs over direct medium heat, keeping the lid closed as much as possible, until the chicken is firm to the touch and no longer pink in the center, 8 to 10 minutes total, turning once or twice during cooking. Take care not to overcook.
6. Serve hot, with salsa verde and white rice if desired.

