THE PEOPLE'S CHOICE
$UPREMO
FOOD MARKET

PINCHOS DE POLLO



SERVINGS	3
PREP TIME	30 mins. (2 hrs. marinating)
COOK TIME	10 mins.

INGREDIENTS

- 1½ lbs boneless, skinless chicken breast, diced into 1-inch cubes
- 1 tbsp garlic, freshly minced (approx. 3 to 5 cloves)
- ½ tsp fine sea salt
- ½ tsp freshly cracked black pepper (optional)
- 2 tsp fresh oregano, finely minced (or 1 tsp dried oregano)
- 1 tbsp extra-virgin olive oil
- 1 tbsp (15 ml) fresh lime juice (squeezed from roughly half a lime)
- Equipment: Wooden, bamboo, or metal skewers

DIRECTIONS

1. **Marinade Preparation:** In a spacious glass mixing bowl, whisk together the minced garlic, sea salt, black pepper, oregano, extra-virgin olive oil, and fresh lime juice until a fragrant, cohesive paste forms.
2. **Coat and Marinate:** Add your cubed chicken breasts into the bowl, tossing thoroughly to ensure every piece is completely coated by the herb-citrus blend. Cover the bowl tightly and place it in the refrigerator to marinate for a minimum of 2 hours, or let it sit overnight for deeper flavor development. (Note: The 30-minute prep time reflects hands-on kitchen work and excludes this chilling period).
3. **Soak the Skewers:** If you are using wooden or bamboo skewers, submerge them entirely in a tray of water for at least 30 minutes before grilling to prevent them from scorching or catching fire over the flames.
4. **Preheat the Grill:** Get your grill ready for direct grilling over medium heat, maintaining a temperature range of 325°F to 375°F (170°C to 190°C). Allow roughly 15 to 20 minutes for the grill to reach proper operating temperature depending on whether you are using gas or charcoal.
5. **Thread the Skewers:** Take the chicken out of the refrigerator. Carefully thread the cubes onto the prepared skewers, positioning each piece flat and leaving tiny millimeter-sized gaps between them to ensure even heat circulation.
6. **Grill to Perfection:** Brush your grill's grates clean if needed to prevent sticking. Place the loaded skewers directly over the medium heat source. Keep the grill lid closed as much as possible, cooking for a total of 8 to 10 minutes. Turn the skewers once or twice during the process until the chicken turns opaque, feels firm to the touch, and is fully cooked through in the middle. Be careful not to leave them on too long to keep the meat juicy.
7. **Serve:** Transfer the hot skewers directly to a serving platter. Enjoy immediately alongside your favorite sides, such as warm white rice, malanga rice, or a vibrant herbaceous green sauce.Serve: Remove from oil, drain briefly on clean paper towels, and season with an extra pinch of salt while hot. Serve immediately with fresh lime wedges or fried plantains (tostones).

Recipe inspired by: http://acalculatedwhisk.com/pinchos-de-pollo/