

# Chili Garlic Chicken Skewers with Yogurt Sauce

By Doug Keiles, Ribs Within BBQ

## Ingredients:

1 pound boneless, skinless chicken breasts, cut into chunks  
1 tablespoon olive oil  
2 tablespoons honey  
3 tablespoons chili garlic paste  
1/2 teaspoon Ribs Within Hot Salt

OR

1/4 teaspoon Salt  
1/4 teaspoon pepper

2 tablespoons olive oil  
lime wedges for serving

### **yogurt sauce**

1 cup plain greek yogurt  
2 tablespoons olive oil  
2 tablespoons snipped chives  
1 tablespoon honey  
1 lime, juiced  
1/4 teaspoon salt  
1/4 teaspoon pepper

### **OPTIONAL**

1/4 teaspoon Ribs Within Hot Salt for kick  
And/Or one shake of Sriracha

## directions:

Add the chicken pieces to a baking dish or large resealable plastic bag. In a bowl, whisk together the oil, honey, garlic paste, and Hot Salt until combined. Pour it over the chicken and mix until all of the chicken is covered. Place in the fridge and marinate for at least 2 hours or even overnight.

Soak a few bamboo skewers in water. Skewer 4 to 5 chicken pieces on each skewer. Heat your grill to medium-high heat and add the olive oil (not if using the grill). Add the chicken skewers and cook on each side for 4 to 5 minutes, until cooked through. Serve immediately with the yogurt sauce and extra lime wedges.

### **yogurt sauce**

Whisk all ingredients together in a bowl until creamy and combined.