

# APRICOT & ORANGE CHICKEN SKEWERS

## INGREDIENTS:

1 ½ lbs chicken breast, cut into one-inch pieces  
Zest and juice of half an orange  
¼ cup apricot jam  
1 tsp paprika  
1 garlic clove, minced  
¼ cup olive oil  
1 tbsp fresh rosemary leaves, minced  
Salt and pepper to taste

## DIRECTIONS:

In a medium bowl, whisk together oil, jam, orange zest and juice, garlic, rosemary, paprika, salt and pepper. Reserve 2 tbsp of marinade in a separate bowl and set aside. Add the chicken to the medium bowl and toss to coat. Marinate for 30 minutes.

Preheat the grill to 350°F.

Carefully add marinated chicken to metal skewers or pre-soaked wooden skewers. On a greased grill, cook the chicken skewers for 10 minutes, or until they reach an internal temperature of 165°F. Rotate the skewers halfway to caramelize both sides. Brush with the reserved marinade for extra flavor.

Garnish with extra rosemary and orange slices.  
Serve warm.



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PREP: 30 MIN | COOK: 10 MIN | SERVES 4