

Chili-Lime Mango Chicken Skewers
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6 tbsp olive oil
1/4 cup fresh lime juice
Zest of 1 lime
1 tsp chili powder
1/4 tsp cayenne pepper (optional but it does give it a nice zing!)
1/2 tsp salt
1 tbsp sugar
4 boneless, skinless chicken breast halves, cut into 1-inch cubes
3 ripe but firm mangoes, peeled and cut into 1 1/2-inch cubes

1. First, if you're using wooden/bamboo skewers, make sure to soak them in water for 20-30 minutes before you use them so they won't burn up on the grill.
2. In a large bowl, whisk together olive oil, lime juice, lime zest, chili powder, cayenne, salt and sugar. Place in a zip-lock bag and add chicken and mangoes, stirring gently to coat with marinade. Seal and refrigerate for 2-4 hours.
3. Heat grill to medium high heat (making sure to clean off your grill racks). Remove the chicken and mangoes from the marinade and thread onto skewers, alternating the pieces (as a note: when you're making any type of skewer, make sure not to smash everything together tightly. In order for the food to cook thoroughly and evenly, it needs room. Each piece should just barely touch each other, or not touch at all).
4. Arrange the skewers on the grill and cook, turning until the chicken is nicely charred and cooked through, 6-10 minutes. Serve immediately and enjoy!