



Citrusy Chicken Skewers with Honey-Ginger Aioli

Servings: 4-6

Ingredients

- ½ C **Gustare Persian Lime EV Olive Oil**
- 2 gloves garlic, minced
- 2 T fresh parsley, chopped
- ½ t dried oregano
- 2 t grated lime zest
- 1 t sea salt
- ½ t red pepper flakes
- 3 T mayonnaise
- 1 T lime juice, freshly squeezed
- 1T **Gustare Honey-Ginger Balsamic Vinegar**
- 1½ lbs boneless, skinless chicken breasts
- Pre-soaked wooden skewers (for 45-60 minutes) or metal skewers

Directions

Combine olive oil, garlic, parsley, oregano, lime zest, salt and pepper flakes in a large bowl. Transfer 2 tablespoons of the oil mixture to a separate bowl and whisk in the mayonnaise, lime juice and balsamic. Refrigerate the aioli mixture until ready to serve. (The aioli can be made ahead and refrigerated (covered) for a few days.)

With a fork, prick the chicken breasts all over and cut into 1½ inch cubes. Transfer to the bowl with the remaining oil mixture. Toss to coat. Cover and refrigerate for 30 minutes.

Remove the chicken from the marinade and thread onto six presoaked wooden skewers.

Preheat grill on high for 15 minutes. Oil the grill to avoid sticking. Place skewers on grill and cook (covered for gas) for 10-15 minutes, turning once or twice. Transfer to serving platter and drizzle with the aioli. Enjoy!



Note: Ginger Jasmine Rice is a delicious accompaniment!

to taste, to enjoy, to savour

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