

Bang Bang Chicken Skewers

Pairs perfectly with our [Michael Ros 2022 Dolcetto](#)

Prep Time: **20 min** Cook Time: **35 minutes**

INGREDIENTS

Chicken Skewers:

- 2 lbs of chicken breast, chopped into 1-inch cubes
- A pinch of salt and pepper for seasoning
- 1 tbsp of olive oil for a glossy finish
- Skewers (either wooden or metal, according to preference)

Bang Bang Sauce:

- 1/2 cup creamy mayonnaise
- 2 tbsp sweet chili sauce for a tangy kick
- 1 tbsp honey for a touch of sweetness
- 2 tsp sriracha sauce for a spicy zing
- 1 tsp lime juice for a refreshing citrus note

For the Final Touch:

- Fresh cilantro, finely chopped
- Green onions, thinly sliced
- A sprinkle of sesame seeds for a nutty crunch

DIRECTIONS

- **Fire Up the Grill:** Preheat your grill to a sizzling medium-high temperature. Season the chicken chunks with a dash of salt and pepper, then lovingly coat them in olive oil. Carefully thread the chicken onto your chosen skewers.
- **Grill to Perfection:** Place the skewers on the grill, cooking them for about 10-15 minutes. Turn them now and then, ensuring they cook evenly and earn those beautiful grill marks.
- **Sauce Creation:** While the chicken sizzles away, craft your Bang Bang sauce. In a mixing bowl, whisk together the mayonnaise, sweet chili sauce, honey, sriracha, and lime juice until perfectly blended.

- Add Some Flair: Once the chicken skewers are cooked through, brush them generously with your freshly made Bang Bang sauce. Let them grill for another 2 minutes to let the sauce caramelize slightly.
- Garnish and Serve: Embellish your skewers with a scattering of chopped cilantro, slices of green onion, and a shower of sesame seeds. Serve hot and enjoy the burst of flavors.

Source: [recipevalue.com](https://www.recipevalue.com)