

MORTON & BASSETT SPICES®

Chipotle Honey Chicken Skewers



- 1 lb of chicken breast, cut into thin strips
- Skewer sticks
- 1 teaspoon Morton & Bassett Chipotle Chili Powder
- 1 teaspoon Morton & Bassett Fine Ground Black Pepper
- 3 tablespoons honey
- ¾ cup coconut milk
- 1 lime
- 1 lemon
- ¼ cup olive oil
- Salt to taste

Mix honey, coconut milk, chipotle chili powder, juice from lime and lemon, olive oil, and salt and pepper. Reserve 1 cup and set aside. Coat the chicken in the marinade and let sit in the fridge for at least 30 minutes. Once the chicken has marinated for a bit, skewer the strips onto the sticks and grill over medium heat. Brush remaining marinade onto the chicken while it cooks. Once chicken reaches an internal temperature of 165F, it's done! Serve with lime, cilantro, and green onions.



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