



CHICKEN SKEWERS WITH GUASACACA

Makes 4 Skewers

INGREDIENTS

Chicken Skewers

- 1 lb boneless chicken breast or thighs, cut into 1-inch wide strips
- 1 lime, juiced
- 1 Tbsp olive oil
- 1 Tbsp Worcestershire sauce
- 1 tsp chili powder
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp smoked paprika
- ½ tsp kosher salt
- ½ tsp black pepper
- ¼ tsp cayenne
- 4 bamboo skewers, soaked at least 30 minutes

Guasacaca

- 1 large or 2 small avocados, chopped
- ½ red onion, chopped
- 2 jalapenos, chopped
- 1 lime, juiced
- 1 small green bell pepper, chopped
- 3 cloves garlic
- ½ cup cilantro
- ½ cup parsley
- 2 Tbsp red wine vinegar
- 1 Tbsp olive oil
- Salt and pepper to taste

DIRECTIONS

1. Place chicken and all other skewer ingredients in a bowl. Mix together thoroughly, so chicken is well coated. Cover and allow to marinate for at least 1 hour.
2. Divide chicken between 4 skewers. Grill or broil on high for 5 or 6 minutes on each side, or until cooked through.
3. Place all of the guasacaca ingredients in a high powered blender and blend until smooth. Serve with chicken skewers.